

Exotic tortillas with CAMBOZOLA, avocado and sweet potato



Ingredients for 4 servings:

200 g CAMBOZOLA	vinegar
400 g sweet potato	1 avocado
300 g red cabbage, raw	1 chilli
8 wheat tortillas	1 onion
40 g salad	1/2 lime
4 tbsp cherry jam	Salt, pepper, sugar
1 tbsp white wine	

Preparation:

1. Dice the onion and chilli to make the sweet chilli sauce. Heat the oil in a pan and fry the onions and chilli, add the 4 tbsp cherry jam and simmer for 5 mins. Mix with lime juice and season with salt and pepper.
2. Marinate the red cabbage, cut the red cabbage into fine strips. Season the chopped red cabbage in a bowl with salt, pepper, a pinch of sugar and some vinegar and mix thoroughly. Knead the red cabbage a little. Set aside for a short while.
3. Preheat the oven to 200°C (fan oven 180°C). Wash and peel the sweet potato and cut into cubes. Mix the sweet potato cubes with the oil, salt and pepper and then spread on a baking tray lined with baking paper. Bake for 30 mins.
4. Cut the avocado into quarters and slice the CAMBOZOLA. Warm the tortillas briefly in the oven.
5. Spread the tortillas with the sweet chilli sauce. Place lettuce, red cabbage, sweet potato, avocado and cheese on the tortillas. Finally, drizzle with the sauce.

