

Spicy Chicken Tarts



Recipe By FoodieBook

Ref: 648

Heading: Canapes & Nibbles

Cuisine: British & Irish

Food Type: Meat

No of Portions: 6

Ingredients & Prep

160 g Filo pastry sheets

180 g Chicken cooked & shredded

2 Spring onion

50 g Mayonnaise

30 g Lettuce thinly chopped

1 tbsp Sriracha sauce

1 pinch Salt

1 pinch Black pepper

brushing Melted butter salted

Garnish

1 Red chilli large thinly sliced

sprinkle Fresh coriander chopped

Suggestion & Tips

You could use seafood instead of chicken.

Method

Step 1 - Pre-heat oven to 180°c fan.

Step 2 - Cut filo pastry into 5 cm squares, brush both sides with melted butter, then lay 3 sheets on top each in a mini tart tin, rotate each sheet by 1/3 rd, when all done blind bake for 10 mins or until light golden brown, set aside to cool.

Step 3 - In a bowl add chicken, mayo, spring onion, lettuce & sriracha sauce, salt & black pepper & mix altogether.

Step 4 - Remove filo cases from the tin, spoon in chicken mixture into cases & place on a serving platter & garnish.