



MORGENSTER

FOUNDED 1711



WINE AND OLIVE ESTATE

TURKEY BURRITOS

RECIPE 72/98

What you will need:

45ml **Morgenster Extra Virgin Olive Oil**

2 red onions, sliced

1 red pepper, seeded and sliced

1 yellow pepper, seeded and sliced

1 orange pepper, seeded and sliced

750ml leftover turkey meat, cubed

1 jar of ready-made salsa

15ml ground cumin

180ml coriander, chopped

salt and pepper

6 soft flour tortillas

250g grated cheddar cheese

How to prepare:

Heat the oil in a large non-stick pan.

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2014**

MORGENSTER
EXTRA VIRGIN OLIVE OIL
AWARDED 98%
1 OF 11 WORLDWIDE

Add the onions and peppers and cook until tender and golden.

Add the turkey, salsa and cumin and stir until heated through.

Add the coriander and season to taste. Remove from the heat.

Heat each tortilla in a dry pan for about 30 seconds on each side.

Spoon about 2-3 tablespoons of warm filling over each tortilla.

Sprinkle over some grated cheese.

Fold the sides over the filling and then roll up to seal. Serve warm.

Recipe supplied by The Star, Angela Day.