

# Snacky Stuff

## The Italian Job



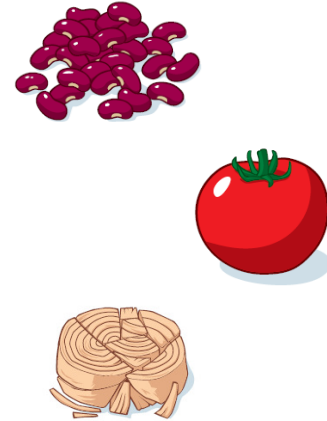
### Spicy Tuna Stack

#### Ingredients:

- 1 tablespoon olive oil
- 1 medium onion chopped
- 1 teaspoon chilli powder
- 400 gram chopped tinned tomatoes
- Tin of tuna chunks in brine/spring water
- Small tin red kidney beans
- Freshly ground black pepper
- 4 tortillas
- 125g mature cheddar

#### Equipment:

- Pan
- Wooden Spoon
- Can opener
- Cheese grater
- Oven proof dish
- Grill and Grill pan



#### Method:

- 1 Pre-heat grill to a medium heat.
- 2 Heat oil in pan and cook onions until soft.
- 3 Stir in the chilli powder and cook for a further minute, add the tomatoes and bring to the boil. Reduce the heat and simmer for 5 minutes
- 4 Stir in tuna and kidney beans and season with black pepper, cook for 1-2 minutes to warm through.
- 5 Grate cheese.
- 6 Place a tortilla on the base of the dish, spread 1/5<sup>th</sup> of the spicy tuna sauce over the tortilla and sprinkle with a small amount of cheese. Layer the tortillas, sauce and cheese. The top layer should be the most cheesy!
- 7 Grill for 3 – 5 minutes until cheese is brown and bubbling.

### Get stuffed!

#### Ingredients:

- Red pepper
- 2 teaspoons mixed herbs
- 30g black olives
- 50g mozzarella (torn into small pieces)
- 4 tortilla wraps
- 2 teaspoons milk

#### Equipment:

- Knife
- Chopping board
- Spoon
- Mixing bowl
- Oven and Oven Gloves
- Baking tray
- Pastry brush



#### Method:

1. Pre-heat the oven to 180°C.
2. Dice the pepper and pit and roughly chop olives.
3. Mix together the pepper, herbs, mozzarella and olives in bowl.
4. Lay a tortilla wrap flat and spoon ¼ mixture into the centre.
5. Fold all the edges in and place on a baking tray (edges tucked under).
6. Repeat with all tortillas.
7. Brush the tortilla with milk and bake for 5 – 10 minutes until golden brown.
8. Serve and enjoy!