



Spicy Mexican Chicken Tartlets

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Ingredients

- 2-3 sheets savoury short crust pastry
- 2-3 avocados, mashed with lime juice, salt and pepper
- 5 cooked chicken thighs, shredded
- ½ cup [Wild Appetite Mexican Chilli Sauce](#)
- Sea salt
- Fresh coriander leaves

Method

Preheat oven to 190°C. Cut the pastry into 20 circles big enough to line mini muffin tin holes. You can use the rim of a cup as a guide for cutting. Line non-stick muffin tins with the pastry circles and fill each hole with baking beans. Refrigerate these for 30 minutes, and then bake for 10 minutes at 190°C. Remove the baking beans and bake at 170°C for about 5 more minutes, or until the pastry is cooked and golden. Mix the shredded chicken with the chilli salsa and salt. Spoon into the cooked pastry cases and top with a dollop of mashed avocado and a few coriander leaves for garnish. Serve immediately.

Makes approximately 20 tartlets.

