

Double Decker Tortillas



Ingredients

2x454gm Blakemans Cumberland sausage (casings removed)
2 Sweet potato (approx 1lb) peeled and finely cubed
1 tspn Paprika
3- Tbspn Olive oil
6 -12" Tortillas
2 - Red onion (fine chopped)
4 - Tbspn Coriander leaves
1/2lb Cheese (grated)
Good pinch of salt

Method

Heat a large non stick frying pan and add the case removed sausages cook over a moderate to high heat for about 5 minutes until browned breaking them up as you cook.

Using a slotted spoon remove the sausage from the pan and pour off any excess fat.

Heat 1 tablespoon of olive oil and over a moderate heat fry the potato adding 3/4 teaspoon of the paprika and salt stir continuously until tender about 10 minutes.

Lay 2 tortillas on a surface and place half the sausage, potato, onion, coriander leaves and cheese and spread all over to the edges.

Brush 2 tortillas with 1/4 teaspoon of paprika mixed with 1 tablespoon of olive oil and lay on top of the mixture and repeat with the remaining sausage, potato, onion, coriander and cheese mixture.

Brush 2 more tortillas with the paprika oil place on a baking sheet and place in a preheated oven at 200c for about 5 minutes until the cheese melts.

Cut into 8 or 16 wedges and serve with a green salad.

