



Moroccan Tacos with cheese



Ingredients

- 200 gram Henri Willig Gouda Natural Cheese
- 4 large tortilla wraps
- 4 slices of Cheddar cheese
- Andalousse sauce
- 300 gram diced chicken breast
- Sunflower oil
- 1 teaspoon Salt
- 1 teaspoon paprika
- 0.5 teaspoon Black pepper
- 0.5 teaspoon turmeric
- 0.5 teaspoon Cumin
- 100 gram fries of your choice

Moroccan tacos, also known as "tacos maghribiya", are wildly popular for their versatility. This delicious street food favourite is traditionally generously topped with a variety of flavourful ingredients. In this version, we combine the spicy flavours of the Maghreb with a surprising Dutch twist: young Gouda cheese from Henri Willig!

Preparation

- 1: Heat the sunflower oil in a pan over medium-high heat. Add the chicken breast cubes and sprinkle with salt, paprika, black pepper, turmeric and cumin. Fry the chicken all around until golden brown and cooked through.
- 2: Bake the fries in the oven, airfryer or deep fryer until crispy and golden brown.
- 3: Brush a tortilla with Andalusian sauce. Place a slice of cheddar in the centre of the wrap, then spoon a portion of chicken on top. Place a handful of crispy chips on top of the chicken. Sprinkle generously with grated young cheese.
- 4: Fold the wrap in half like a taco. Place the taco in a preheated contact grill and bake for 3 to 5 minutes until the outside is crispy and the cheese is melted.

What side dishes go well with these Moroccan tacos?

These spicy, crispy and creamy tacos are perfect for lunch, dinner or even as a street food snack during a cosy evening. Serve them hot, straight from the grill, and enjoy the delicious combination of spicy chicken, creamy cheese and crispy fries.

Serving & variation tips:

- **Dips & Sauces:** Extra Andalousse sauce, garlic sauce or a fresh yoghurt dip with mint go perfectly with it.



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- **Fresh Side Dishes:** A simple salad with tomato, cucumber and red onion provides a fresh counterpart.
- **Spicy Kick:** Do you like a little extra spice? Add harissa or chilli flakes to the chicken.

Whether you opt for a quick meal or an elaborate taste experience, these Moroccan tacos with a Dutch twist are guaranteed to please. Enjoy your meal!

This recipe was created by [Ellouisa Cooking](#).
