

# Tortilla chips with **spicy Sardines and red pepper cream**



3 people

10 min preparation time

15 min cooking time

## All ingredients

- 1 tin of 115g** la belle-iloise Pitomail Sardines, Sardines with 2 Chillies or HOT FISH
- 1** fresh pepper
- 70g** of Ricotta cheese
- 1 slice** of crustless bread
- 12** plain tortillas chips
- 1 pinch** of salt

## Steps

- 1- Preheat the oven to 180°C
- 2- Bake the whole pepper for 15 minutes, turning it halfway through cooking
- 3- Remove from the oven and set aside in a zip freezer bag for 10 minutes to make peeling easier
- 4- In a salad bowl, blend the pepper, ricotta, breadcrumbs and pinch of salt until you obtain a smooth cream
- 5- Place a teaspoon of the mixture and 1/3 of a chilli-flavoured sardine on each tortilla
- 6- It's ready!