# 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!