

Salt & Pepper Squids

in Cheesy Mexican Bean Wrap

Serves 10

INGREDIENTS

- 500g **Pacific West Salt & Pepper Squids**
- 10 (8") flour tortillas
- 1 (15 oz) canned black beans, drained
- 2 ears corn on the cob with kernels removed
- 1 (15 oz) chopped tomatoes
- 1 small zest of lime
- 2 tbsp freshly chopped cilantro
- 1 (4 ounce) Philadelphia Cream Cheese
- 2 cups shredded Cheddar Cheese

METHOD

1. From frozen, deep fry the **Pacific West Salt & Pepper Squids** for 3-4 minutes at 180°C.
2. Sauté the black beans and corn kernels on medium-high and mix evenly.
3. Place the flour tortilla on a board & spread on cream cheese. Add the bean mix, chopped tomatoes and cilantro together with the Salt and Pepper Squids.
4. Sprinkle on shredded Cheddar Cheese.
5. Roll the flour tortillas and lightly grill (optional).
6. To serve, slice in half and place on a plate.
7. (Optional) Serve with salsa and sour cream and chips.

Watch the recipe video and try it yourself!

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