



QUICK TORTILLA WITH ZLATIBORAC ROYAL SALAMI



2-4 PORTIONS:

1 pack of tortillas (8 pieces)

1 red onion

200 g of sour cream

250 g of canned red beans

250 g of canned sweet corn

1 fresh cucumber

1 red pointed pepper

150-200 g of Zlatiborac royal salami

1 head of lettuce

150 g of cherry tomatoes

Pinch of salt

Preparation:

1. Prepare ingredients: wash the lettuce in cold water, leaf by leaf. Tear leaves into smaller pieces. Wash the cucumber and cut it into thin strips, unpeeled. Peel off the onion and cut it into thin slices. Wash the cherry tomatoes and cut them into smaller pieces. Cut the pepper into thin strips. Combine prepared ingredients in a bowl. Add corn and beans, season with salt and stir.

2. Toast tortillas on each side in a well heated, dry skillet. Toast them just for a few seconds, i.e. until nice golden brown.

3. Spread a flat tablespoon of sour cream over each tortilla. Spread some vegetables over it

and add slices of Zlatiborac royal salami. Roll up the tortilla and cut it in half using a knife.