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Tangy Taco Tarts



Ingredients

Corn Meal /makki ka atta - 3/4 cup
 Refined flour - 1/4 cup
 Baking powder - a pinch
 Chili powder - 1/2 tsp
 Salt - to taste
 Olive Oil - 1.5 tsp
 Topping:
 Red Bell Pepper, chopped - 3 tbsp
 Yellow Bell Pepper, chopped- 3 Tbsp
 Green Bell Pepper, chopped - 3 tbsp
 Tomato, chopped - 1 cup
 Corn Kernels, boiled - 1/2 cup
 Green Chillis, chopped - 1 tsp
 Jalapeno, chopped - 1.5 tsp
 Cheddar Cheese - 1 tbsp
 Chilli Flakes - 3/4 tsp
 Ground cumin-1/3 tsp
 Salt - to taste
 Oregano - 1/2 tsp
 Processed Cheese - 1 tbsp
 Tomato Ketchup - 2 tsp
Preparation Time
 20
 min
Cooking Time
 20
 min

Preparation

- 1 Dough:
- 2 In a bowl add corn meal, refined flour, salt, chili powder, baking powder and oil, mix well and then add warm water and make a medium soft dough.
- 3 Rub the dough for a minutes and make small balls from the dough.
- 4 Dust with refined flour and roll to make a tortilla and prick with a fork.
- 5 Place the rolled tortilla/disc inside the greased tart mould and press gently and then cut off any extras from the edges.
- 6 Brush the inside of the tarts with little olive oil.

- 7 Keep the tarts in the preheated oven at 160 degree and bake for approx. 20 minutes.
- 8 When tart get a nice golden colour, remove from the oven and keep aside.
- 9 Topping:
- 10 In a pan heat 2 tsp oil and add chopped bell peppers and saute for a few seconds.
- 11 Now add corn kernals, jalapeno, green chilies, salt,chili flakes, ground cumin and oregano and saute for a few seconds.
- 12 Add chopped tomato and stir fry to make them slightly soft but crunchy.
- 13 Add cheddar cheese, mix and take out in a bowl.
- 14 Fill the baked tarts with approx. 1 tbsp of topping and put some grated cheese on the top.
- 15 Dot with ketchup and garnish with basil leaf.
- 16 Serve with ketchup.
- 17 Variation:
- 18 You may also fry the tarts in hot oil. Fry with the tart mould then remove from the mould when done (while hot).

Cooks Note

Preparation time: 20 minutes

Cooking time: 20 minutes

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