



DIRECTIONS

1. Drain the canned oil of the sardines.
2. Fry onions and garlic.
3. In the second pan, place the tortilla and sprinkle with spinach, sardines, cheese and jalapeno, add fried onions and garlic.
4. Fold in half and cook for 2 minutes, until each side is crispy and golden.
5. Serve, top with truffle sauce and cilantro.

Smoked Chili sardines Tortillas



4 servings



10 minutes

INGREDIENTS

Canned smoked sardines
in oil with chili

Tortilla

Mozzarella cheese

Jalapenos

Truffle sauce

Onion

Garlic

Spinach

Extra virgin olive oil

