

IRIS

Spanish Tapas

Step 1

Pre heat the oven to 180oc

Remove the lids from the containers. Place the chorizo, chicken, pork belly and prawns in the oven and set a 18 minute timer

Step 2

After 8 minutes add the sourdough, padron peppers, quail eggs and patas bravas for the remaining time

Step 3

pierce the lids on the patas bravas sauce and greens and microwave for 2 minutes or until hot

Cold items

The garlic aoli dip and olives are served cold