**Green chilli pork in tortillas**

**Ingredients**

10ml sunflower oil 1 tomato

50g pork mince 1 spring onion

2.5ml dried sage ½ green chilli pepper

½ onion 1 tortilla wrap

1 clove garlic ¼ lime

½ green pepper 15ml natural yogurt

Seasoning 50ml veg stock

**Method**

1. Peel and finely chop the onions.
2. Crush the garlic.
3. Dice the chilli, tomato and green pepper. Slice the spring onion (keep separate).
4. Heat the oil in a frying pan. Add the pork mince, dried sage and seasoning. Fry for 2-3 minutes.
5. Add the onion, garlic, pepper and chilli. Fry for 10 minutes until the liquid from the pork has evaporated.
6. Add the chopped tomato and vegetable stock.
7. Turn the heat down and let the sauce thicken. Do not burn.
8. Once the sauce is thick squeeze the lime juice over it.
9. Heat the wrap; place the meat mixture inside the wrap. Pour over the yogurt and sprinkle over the spring onion. Roll up the wrap and enjoy!