



### Product Spotlight: Nectararine

A firm nectarine makes a nutritious snack; serve them sliced with a drizzle of honey for a nutrient-packed dessert!



## Crunchy Chicken Tacos

### with Nectarine Salsa

Crispy hard shell tacos filled with lime guacamole, smokey chicken and fresh nectarine salsa, and served with a side of char-grilled corn on the cob.



25 minutes



2 servings



Chicken

13 January 2023

## Make a bowl!

*You can create a colourful bowl and serve all these ingredients on a bed of rice instead! Toast and crush up the taco shells for a crunchy topping.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	38g	26g	58g

## FROM YOUR BOX

CORN COB	1
CHICKEN SCHNITZELS	300g
NECTARINE	1
RED CAPSICUM	1
LIME	1
AVOCADO	1
TACO SHELLS	12-pack

## FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, ground cumin, smoked paprika

## KEY UTENSILS

BBQ or griddle pan

## NOTES

You can warm the taco shells on the BBQ! Wrap them in foil and place on the grill with hood down for 1-2 minutes until warmed through.

For a creamier guacamole, you can stir through some yoghurt or sour cream.



### 1. CHAR THE CORN

Set oven to 180°C (see notes).

Heat a griddle pan or BBQ over medium-high heat. Cut corn into halves and coat with **oil, salt and pepper**. Cook for 8-10 minutes, turning, until charred.



### 2. COOK THE CHICKEN

Coat chicken with **1 tsp cumin, 1 tsp paprika, oil, salt and pepper**. Place on BBQ or griddle pan and cook for 4-5 minutes each side or until cooked through.



### 3. MAKE THE SALSA

Dice nectarine and capsicum. Toss with lime zest, **olive oil, salt and pepper**. Set aside.



### 4. MAKE THE GUACAMOLE

Mash avocado with juice from 1/2 lime (wedge remaining). Season with **salt and pepper** (see notes).



### 5. TOAST THE TACO SHELLS

Toast the taco shells in the oven for 5 minutes until crispy.



### 6. FINISH AND SERVE

Slice chicken and bring to the table with salsa, guacamole and taco shells for assembly. Serve with a side of corn and lime wedges.

**How did the cooking go?** We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

