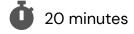


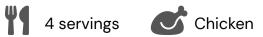


# **Chicken Nacho Share Plate**

Crispy corn tortilla strips topped with Mexican chicken, fresh salsa and Heavenly Nachos dip; served with corn cobettes and lime.







# Warm it up!

Add the corn kernels, diced capsicum and tomato to cook with the chicken. Add a tin of crushed tomatoes and extra spice to make a stew. Use the tortilla strips for dipping!

#### FROM YOUR BOX

CORN COB	1
BROWN ONION	1
CHICKEN MINCE	600g
TOMATO PASTE	1 sachet
GREEN CAPSICUM	1
TOMATOES	2
LIME	1
TORTILLA STRIPS	1 bag
HEAVENLY NACHOS DIP	1 tub

#### FROM YOUR PANTRY

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

#### **KEY UTENSILS**

large frypan or griddle pan, frypan

#### **NOTES**

You can add the corn to the chicken or keep it fresh in the salsa if you only want to use one pan!



#### 1. CHAR THE CORN

Heat a griddle pan or frypan over high heat (see notes). Coat corn with oil, salt and pepper. Cook, turning occasionally, for 8-10 minutes until charred (see step 5).



### 2. COOK THE CHICKEN

Heat a frypan over medium-high heat with oil. Dice and add onion along with chicken. Stir in 1 tsp dried thyme, 1 tbsp cumin and 1 tbsp smoked paprika. Cook for 5 minutes until fragrant.



#### 3. SIMMER THE CHICKEN

Stir in tomato paste and 1/2 cup water. Simmer for 5 minutes until cooked through. Season to taste with salt and pepper.



# 4. PREPARE THE SALSA

Dice capsicum and tomatoes. Toss with zest and juice from 1/2 lime (wedge remaining) and 1 tbsp olive oil.



# 5. FINISH AND SERVE

Cut corn cob into cobettes. Arrange tortilla strips on a large serving plate. Top with chicken, dollops of nacho dip and scatter with salsa. Serve with corn cobettes and lime wedges.



