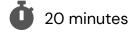


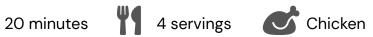


Chicken Nacho Salad

Layers of tortilla chips, Mexican chicken and fresh diced salsa, finished with a dollop of avocado cream a super speedy finger picking dish!







Warm it up!

You can make traditional nachos if preferred! Simply add some grated cheese and bake in the oven, finish with the fresh toppings and avocado.

FROM YOUR BOX

CORN COB	1
COOKED CHICKEN BREAST	1 packet
TINNED BLACK BEANS	400g
TOMATO PASTE	1 sachet
AVOCADO	1
SPRING ONIONS	2
TOMATOES	2
GREEN CAPSICUM	1
TORTILLA STRIPS	1 bag

FROM YOUR PANTRY

oil for cooking, salt, pepper, ground cumin, vinegar (of choice)

KEY UTENSILS

frypan, stick mixer or blender

NOTES

You can use your own Mexican spice blend or tomato salsa to cook the chicken and beans if preferred.

You can add some sour cream or yoghurt to the avocado to add extra creaminess. Add some lime or coriander for flavour.



1. COOK CHICKEN & BEANS

Heat a frypan over medium-high heat with oil. Remove corn from cob, chop chicken and drain black beans. Add all to pan along with tomato paste, 1 tbsp cumin and 1/4 cup water. Cook for 5 minutes until warmed through. Season with salt and pepper to taste.



4. FINISH AND SERVE

On a large serving plate, layer the tortilla strips, chicken and toppings. Dollop with avocado and serve at the table.



2. MAKE AVOCADO CREAM

Blend the avocado with 1/3 cup water and 1 tbsp vinegar until smooth. Season to taste with salt and pepper.



3. PREPARE THE TOPPINGS

Slice spring onions. Dice tomatoes and capsicum.

