



### Product Spotlight: Avocado

Did you know avocado trees do not self-pollinate? They need another avocado tree close by to grow. So romantic!



## Chicken Taco Salad

### with Jalapeño Yoghurt Drizzle

Quick and easy chicken taco salad on the table in 20 minutes! Fresh veggies served with crunchy tortilla strips, smokey pre-cooked chicken and a jalapeño yoghurt drizzle!



20 minutes



4 servings



Chicken

20 January 2023

## Spice it down!

*Slice the jalapeño and serve as a garnish for those who prefer a milder dish. You can blend the yoghurt with herbs such as mint, coriander or spring onion green tops.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	38g	28g	70g



## FROM YOUR BOX

JALAPEÑO	1
NATURAL YOGHURT	1 tub
TOMATOES	2
AVOCADO	1
COLESLAW	1 bag (500g)
PRE-COOKED CHICKEN BREAST	1 packet
TINNED KIDNEY BEANS	400g
TORTILLA STRIPS	1 packet

## FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika, white wine vinegar

## KEY UTENSILS

frypan, stick mixer or small blender

## NOTES

Remove seeds from jalapeño for a milder dish.



### 1. MAKE JALAPEÑO YOGHURT

Roughly chop jalapeño (see notes). Use a stick mixer to blend with yoghurt, **1 tbsp vinegar, salt and pepper** to a smooth consistency.



### 2. PREPARE FRESH ELEMENTS

Dice tomatoes and avocado. Set aside with coleslaw.



### 3. WARM THE CHICKEN

Heat a frypan over medium-high heat with **oil**. Add chicken, **2 tsp paprika** and kidney beans (including liquid). Cook for 2-3 minutes to warm.



### 4. FINISH AND SERVE

Add fresh elements to a large platter along with tortilla strips. Top with chicken. Drizzle over jalapeño yoghurt.

**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**

