DINNER TWIST
LOCAL, HEALTHY, DELIVERED

Product Spotlight: Tomato

Although tomatoes are fruit, they are more like vegetables nutritionally. Keep them on your benchtop for a rich, ripe flavour.
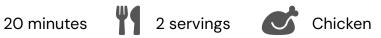
Chicken Nacho Share Plate

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

🕐 20 minutes 🍴 2 servings 🍗 Chicken

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!

Per serve:

	PROTEIN	TOTAL FAT	CARBOHYDRATES
	38g	47g	107g

FROM YOUR BOX

CORN COB	1
BROWN ONION	1
CHICKEN MINCE	300g
TOMATO PASTE	1 sachet
GREEN CAPSICUM	1
TOMATO	1
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 cook the corn with 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 **1/2 tsp dried thyme**, **1/2 tbsp cumin** and **1/2 tbsp smoked paprika**. Cook for 5 minutes until fragrant.

3. SIMMER THE CHICKEN

Stir in **tomato paste** and **1/4 cup water**. Simmer for 5 minutes until cooked through. Season to taste with **salt and pepper**.

4. PREPARE THE SALSA

Dice **capsicum** and **tomato**. Toss with zest and juice from **1/2 lime** (wedge remaining) and **1/2 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**.

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 **0448 042 515** or send an email to **hello@dinnertwist.com.au**