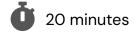




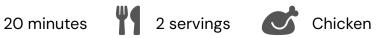


Chicken Nacho Share Plate

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







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!

PROTEIN TOTAL FAT CARBOHYDRATES

50g

85g

FROM YOUR BOX

CORN COB	1
BROWN ONION	1
CHICKEN MINCE	300g
TOMATO PASTE	1 sachet
GREEN CAPSICUM	1
ТОМАТО	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 0481 072 599 or send an email to hello@dinnertwist.com.au