

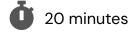




Peri Peri Chicken Nachos

with Lime

Delicious peri peri chicken on tortilla strips, covered with cheddar and baked in the oven, then finished with fresh chopped tomato, avocado and lime.





4 servings



Adjust the spice!

If you prefer less spice, stir 1-2 tbsp yoghurt through the chicken before adding it to the tortilla strips. You can also serve the nachos with a dollop of yoghurt or sour cream!

PROTEIN TOTAL FAT CARBOHYDRATES 32g

FROM YOUR BOX

CORN COBS	2	
PRECOOKED CHICKEN BREAST	1 packet	
KIDNEY BEANS	400g	
TOMATOES	3	
LIME	1	
AVOCADOS	2	
TORTILLA STRIPS	1 packet	
SHREDDED CHEDDAR CHEESE	1 packet	

FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika

KEY UTENSILS

large frypan, oven tray

NOTES

You can mash the avocado with lime juice to make a guacamole if preferred!



1. COOK THE FILLING

Set oven grill to 200°C.

Heat a frypan over medium heat with oil. Remove corn from cobs and chop chicken. Drain and rinse beans. Add to pan along with 2 tsp paprika and 1/4 cup water. Cook for 6-8 minutes. Season with salt and pepper.



4. FINISH AND SERVE

Serve nachos topped with avocado, diced tomatoes and lime wedges at the table.



2. PREPARE THE TOPPINGS

Dice tomatoes and combine with zest and juice from 1/2 lime (wedge remaining). Slice avocados (see notes). Set aside.



3. BAKE THE NACHOS

Lay tortilla strips over a lined oven tray. Top with chicken filling and cheese. Grill in oven for 2-5 minutes until cheese is melted.







