

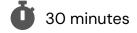




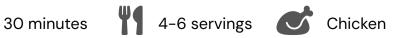
Chicken Tostadas

with Creamy Coleslaw

Mexican diced chicken breast served on crunchy corn tortillas, with creamy coleslaw, fresh avocado and pickled shallot with corn cobettes on the side.







Spice it up!

To spice it up, serve this dish with your favourite hot sauce, a sprinkle of dried chilli flakes, slices of fresh red chilli or jalapeño or some pickled jalapeño.

Per serve: PROTEIN TOTAL FAT CARBOHYDRATES

56g

FROM YOUR BOX

SHALLOT	1
CORN COBS	2
COLESLAW	1 packet
COLESLAW DRESSING	1 packet
AVOCADOS	2
DICED CHICKEN BREAST	600g
TOMATO PASTE	1 sachet
CORN TORTILLAS	12-pack

FROM YOUR PANTRY

oil for cooking, salt, pepper, white wine vinegar, sugar of choice, smoked paprika

KEY UTENSILS

2 frypans

NOTES

Use a non-metallic bowl to pickle. Metal bowls can react with the pickling liquid and leave a metallic taste.

BBQ the corn for a smoky flavour. Coat with butter to serve, or a mixture of smoked paprika, mayonnaise and lime zest to make street corn!

Line the plate with paper towel or a clean towel. You can also place crispy tortillas on a baking rack to drain.



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1. PICKLE THE SHALLOT

In a non-metallic bowl (see notes) whisk together 1/4 cup vinegar, 2 tbsp water, 1 tsp salt and 1 tsp sugar. Thinly slice shallot and add to bowl. Set aside to pickle, then drain before serving.



2. COOK THE CORN COBS

Heat a frypan (see notes) over mediumhigh heat with **oil**. Husk **corn cobs** and add to pan. Cook for 10 minutes, turning occasionally, until cooked through. Remove and reserve pan for step 5.





3. PREPARE THE TOPPINGS

Add **coleslaw** and **dressing** to a large bowl along with **2 tsp vinegar**. Toss to combine.

Slice avocados.



4. COOK THE CHICKEN

Heat a second frypan over medium-high heat with oil. Coat chicken with 1 tbsp paprika. Add to pan and cook for 5 minutes. Add tomato paste and 1/4 cup water. Cook for further a 4-5 minutes until chicken is cooked through. Season to taste with salt and pepper.



5. CRISP THE TORTILLAS

Reheat pan over medium-high heat with oil. Add tortillas, in batches, and cook for 1 minute each side until crispy. Remove to a lined plate (see notes) to drain.



6. FINISH AND SERVE

Cut **corn** into cobettes and season to taste with **salt and pepper**.

Serve crispy tortillas on plates or a platter with toppings, chicken and corn cobettes.

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



