



# UCOOK

## Mexican Street Corn Pasta

with sour cream, guacamole & jalapeño

Who said pasta is only destined for Italian flavours? Today we change fusilli's fate by combining it with mouthwatering Mexican ingredients. Think al dente pasta with charred corn, garlic, black beans, and a kick of Mexican spice. On top goes an inspired sour cream guacamole with scatterings of pickled jalapenos. Ready to have a flavour fiesta, Chef?

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**Hands-on Time:** 30 minutes

**Overall Time:** 40 minutes

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**Serves:** 2 People


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**Chef:** Kelly Fletcher

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 Veggie

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 Creation Wines | Creation Sauvignon  
Blanc/Semillon

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## Ingredients & Prep

200g	Fusili Pasta
200g	Corn
1	Onion <i>peeled &amp; roughly sliced</i>
1	Garlic Clove <i>peeled &amp; grated</i>
20ml	Mexican Spice
240g	Black Beans <i>drained &amp; rinsed</i>
60ml	Sour Cream
80ml	Guacamole
5g	Fresh Coriander <i>rinsed, picked &amp; roughly chopped</i>
40ml	Grated Italian-style Hard Cheese
100ml	Tangy Mayo
30g	Sliced Pickled Jalapeños <i>drained &amp; roughly chopped</i>

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Butter

**1. PASTA** Bring a pot of salted water to a boil for the pasta. Cook the pasta until al dente, 10-12 minutes. Drain and toss through a drizzle of olive oil.

**2. FRYING MOMENT** Place a pan over medium heat with a drizzle of oil and a knob of butter. When hot, fry the corn and the sliced onions until charred and soft, 6-7 minutes. In the final 2-3 minutes, add the grated garlic, the Mexican spice, and the rinsed black beans, and fry until fragrant. Season.

**3. SOME PREP** In a small bowl, combine the sour cream, the guacamole, ½ the chopped coriander, and seasoning.

**4. JUST BEFORE SERVING** To a salad bowl, add the cooked pasta, the grated hard cheese, the corn mixture, and the mayo. Mix to combine and season.

**5. TIME TO EAT** Bowl up the loaded pasta, top with dollops of the sour cream mix, scatter over the chopped jalapeños (to taste), and garnish with the remaining coriander.



## Chef's Tip

Cooking pasta in salted water allows it to absorb the salt, enhancing its flavour, because the salt is dispersed throughout the dish and not just on the surface of the pasta.

## Nutritional Information

Per 100g

Energy	427kJ
Energy	102kcal
Protein	6.5g
Carbs	16g
of which sugars	2.4g
Fibre	1.8g
Fat	1g
of which saturated	0.1g
Sodium	244mg

## Allergens

Egg, Gluten, Dairy, Allium, Wheat, Sulphites, Tree Nuts, Soy

Cook  
within 3  
Days