



# UCOOK

## Chicken Street Corn Nachos

**with green bell pepper, pickled jalapeños & lime juice**

Here's our rendition of Mexican street corn — in the form of nachos! Feast on a creamy charred corn dip made from sour cream, cream cheese, lime juice, pickled jalapeño, onion, and NOMU Mexican spice blend. Served with shredded chicken, charred green bell pepper, crunchy corn nachos, and fresh coriander. Me gusta!

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**Hands-on Time:** 30 minutes

**Overall Time:** 40 minutes

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**Serves:** 3 People

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**Chef:** Rhea Hsu

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 Fan Faves

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 Waterford Estate | Range Cabernet Sauvignon 2016

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## Ingredients & Prep

|       |                                                                           |
|-------|---------------------------------------------------------------------------|
| 2     | Green Bell Peppers<br><i>1½ rinsed, deseeded &amp; sliced into strips</i> |
| 150g  | Corn                                                                      |
| 2     | Onions<br><i>1½ peeled &amp; finely diced</i>                             |
| 30ml  | NOMU Mexican Spice Blend                                                  |
| 300ml | Creamy Dip<br><i>(150ml Sour Cream &amp; 150ml Cream Cheese)</i>          |
| 30g   | Sliced Pickled Jalapeños<br><i>drained &amp; roughly chopped</i>          |
| 45ml  | Lime Juice                                                                |
| 3     | Free-range Chicken Breasts<br><i>skin removed</i>                         |
| 240g  | Corn Nachos                                                               |
| 12g   | Fresh Coriander<br><i>rinsed &amp; picked</i>                             |

## From Your Kitchen

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

**1. GREEN MACHINE** Place a pan (that has a lid) over medium-high heat with a drizzle of oil. When hot, add the green pepper strips and fry for 4-5 minutes until starting to char, shifting occasionally. Remove from the pan, season, and set aside.

**2. FLAVA FLAV** Return the pan to medium-high heat with a generous knob of butter and a drizzle of oil. When hot, add the corn and the diced onion and fry for 6-7 minutes until browned, shifting occasionally. In the final minute, add ½ the spice blend, shifting constantly. Remove from the heat.

**3. DIP DIP HOORAY** Place the onion & corn mixture (and any pan juices) in a bowl. Add the creamy dip, ½ the chopped jalapeños (to taste), the lime juice (to taste), and seasoning. Mix until combined and set aside.

**4. SHREDDED CHICKEN** Pat the skinned chicken breast dry with paper towel. Return the pan to a medium heat with a drizzle of oil. When hot, add the chicken and fry on one side for 5-7 minutes until golden. Flip, pop on the lid, and fry for 5-7 minutes until cooked through. During the final 1-2 minutes, baste with a knob of butter and the remaining spice blend. Remove from the pan and rest for 5 minutes. On completion, use two forks (one to secure the chicken and the other to shred) and gently shred the chicken. Season and set aside.

**5. STREET FOOD FEAST!** Spread out the nachos. Dollop over the Mexican street corn dip. Scatter over the charred green pepper, the shredded chicken, and the remaining jalapeños (to taste). Garnish with the picked coriander. Wow, Chef!

## Nutritional Information

Per 100g

|                    |         |
|--------------------|---------|
| Energy             | 666kJ   |
| Energy             | 159kcal |
| Protein            | 7.1g    |
| Carbs              | 13g     |
| of which sugars    | 2.9g    |
| Fibre              | 1.9g    |
| Fat                | 9g      |
| of which saturated | 3.2g    |
| Sodium             | 205mg   |

## Allergens

Dairy, Allium, Sulphites

Cook  
within 3  
Days