



# UCCOOK

## 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, garlic, and NOMU Mexican spice blend. Served with charred green bell pepper, crunchy hierloom corn nachos, and fresh coriander. Me gusta!

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**Hands-on Time:** 35 minutes

**Overall Time:** 45 minutes

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**Serves:** 4 People


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**Chef:** Rhea Hsu

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 Veggie

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 Alvi's Drift | 221 Chenin Blanc

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## Ingredients & Prep

400g	Corn
2	Green Bell Peppers <i>rinsed, deseeded &amp; sliced into strips</i>
2	Red Onions <i>peeled &amp; finely diced</i>
2	Garlic Cloves <i>peeled &amp; grated</i>
40ml	NOMU Mexican Spice Blend
400ml	Creamy Dip <i>(200ml Sour Cream &amp; 200ml Cream Cheese)</i>
120g	Sliced Pickled Jalapeños <i>drained &amp; roughly chopped</i>
60ml	Lime Juice
320g	Heirloom Corn Nachos
15g	Fresh Coriander <i>rinsed &amp; picked</i>

## From Your Kitchen

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

**1. CORN YOU HANDLE IT?** Place a pan over medium-high heat with a knob of butter (optional) and drizzle of oil. When hot, add the corn and fry for 5-6 minutes until starting to char, shifting occasionally. Remove from the pan, season and set aside.

**2. GREEN MACHINE** Return the pan to 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.

**3. FLAVA FLAV** Return the pan to medium-high heat with a generous knob of butter and a drizzle of oil. When hot, add the diced onion and fry for 5-6 minutes until soft, shifting occasionally. Add the grated garlic and  $\frac{3}{4}$  of the NOMU spice blend. Fry for 30-60 seconds until fragrant, shifting constantly. Remove from the heat.

**4. DIP DIP HOORAY** Place the onion mixture (and any pan juices) in a bowl. Add  $\frac{2}{3}$  of the charred corn, the creamy dip,  $\frac{1}{2}$  the chopped jalapeños, the lime juice (to taste), and seasoning. Mix until combined.

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

## Nutritional Information

Per 100g

Energy	594kJ
Energy	142kcal
Protein	3g
Carbs	17g
of which sugars	3.7g
Fibre	2.4g
Fat	6.8g
of which saturated	2.5g
Sodium	223mg

## Allergens

Dairy, Allium, Sulphites

Cook  
within  
4 Days