



# UCCOOK

## Mexican Street Corn Quesadilla

**with homemade guacamole & fresh  
coriander**

A veggie twist on a dish everyone loves! Charred corn, sour cream, pickled jalapeños, lime juice, oozy cheese and fresh coriander is packed into tortillas and toasted to melty perfection. Sided with a chunky homemade guacamole dip.

---

**Hands-on Time:** 30 minutes

**Overall Time:** 40 minutes

---

**Serves:** 4 People


---

**Chef:** Rhea Hsu

---

 Veggie

---

 No paired wines

---

Loved the dish? Let us know. Join the UCCOOK community. Share your creations + tag us @ucooksa #lovingucook

## Ingredients & Prep

2	Red Onions <i>peeled &amp; finely diced</i>
400g	Corn
2	Garlic Cloves <i>peeled &amp; grated</i>
30ml	NOMU Mexican Spice Blend
240ml	Sour Cream
60ml	Sliced Pickled Jalapeños <i>drained &amp; roughly chopped</i>
200ml	Grated Cheddar & Mozzarella Cheese
80ml	Lime Juice
15g	Fresh Coriander <i>rinsed, picked &amp; roughly chopped</i>
2	Avocados
2	Tomatoes <i>diced</i>
8	Wheat Flour Tortillas

## From Your Kitchen

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

**1. SPICY CORN** Place a pan over medium-high heat with a generous knob of butter. When hot, fry the diced onion and the corn until golden, 6-7 minutes (shifting occasionally). Add the grated garlic and the NOMU spice blend. Fry until fragrant, 30-60 seconds (shifting constantly). Remove from the heat.

**2. CREAMY FILLING** Place the onion & corn mixture (with any melted butter from the pan) in a bowl. Combine with the sour cream, the chopped jalapeños (to taste), the grated cheese, ½ the lime juice (to taste), ½ the chopped coriander, and seasoning.

**3. GUAC DIP** Halve the avocados and remove the pips. Scoop the avocado flesh into a bowl and mash with a fork. Mix through the diced tomato, the remaining chopped coriander, the remaining lime juice (to taste), and seasoning.

**4. ASSEMBLY LINE** Spread the creamy corn filling on 4 tortillas. Top with the remaining tortillas and gently press down so they stick together.

**5. TOASTED TORTILLAS** Place the quesadilla in a clean pan or grill pan over medium heat. Toast until golden, 1-2 minutes. Cover the pan with a chopping board or a plate. Flip the pan quickly, so the quesadilla flips onto the board or plate. Slide the quesadilla back into the pan, so the untoasted side is on the base of the pan. Toast until the cheese is melted, 1-2 minutes. Remove from the pan and cut into 4 triangles. Repeat with the remaining quesadillas.

**6. DIG IN!** Arrange the street corn quesadilla triangles on a plate. Serve with the guacamole on the side. Enjoy!

## Nutritional Information

Per 100g

Energy	661kJ
Energy	158kcal
Protein	4.4g
Carbs	16g
of which sugars	3.1g
Fibre	2.9g
Fat	8.6g
of which saturated	3.1g
Sodium	215mg

## Allergens

Gluten, Dairy, Allium, Wheat, Sulphites

Cook  
within  
4 Days