



UCCOOK

Street Corn Chicken Rice Bowl

with crispy bacon & guacamole

Hands-on Time: 40 minutes

Overall Time: 55 minutes

Fan Faves: Serves 3 & 4

Chef: Kate Gomba

Wine Pairing: Paul Cluver | Village Chardonnay

Nutritional Info

	Per 100g	Per Portion
Energy	888kJ	5387kJ
Energy	212kcal	1288kcal
Protein	10.7g	65.1g
Carbs	16g	97g
of which sugars	1.7g	10.2g
Fibre	2.5g	15.3g
Fat	12.1g	73.6g
of which saturated	2.9g	17.5g
Sodium	371mg	2250mg

Allergens: Sulphites, Cow's Milk, Allium

Spice Level: Mild

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 3 [Serves 4]

225ml	300ml	Jasmine Rice <i>rinse</i>
6 strips	8 strips	Streaky Pork Bacon
240g	320g	Corn
30g	40g	Sliced Pickled Jalapeños <i>drain & roughly chop</i>
3	4	Free-range Chicken Breasts
45ml	60ml	Mexican Spice <i>(30ml [40ml] NOMU Taco Mex Mix & 15ml [20ml] Garlic Powder)</i>
150ml	200ml	Sour Cream & Mayo <i>(75ml [100ml] Sour Cream & 75ml [100ml] Mayo)</i>
30ml	40ml	Lime Juice
8g	10g	Fresh Coriander <i>rinse, pick & roughly chop</i>
2 units	2 units	Guacamole
90g	120g	Danish-style Feta <i>drain</i>

From Your Kitchen

Oil (cooking, olive OR coconut)

Seasoning (Salt & Pepper)

Water

Paper Towel

1. **RICE** Place the rice in a pot with 450ml [600ml] of salted water. Cover with a lid and bring to a boil. Reduce the heat and simmer until the water has been absorbed, about 10 minutes. Remove from the heat and steam, 8-10 minutes. Fluff with a fork and cover.

2. **BACON** Place a pan over medium-high heat. When hot, add the bacon strips and fry until browned and crispy, 1-2 minutes per side. Remove from the pan and roughly chop.

3. **CORN** Return the pan to medium-high heat with a drizzle of oil. When hot, fry the corn until lightly charred, 4-5 minutes (shifting occasionally). In the final 1 minute, mix in the jalapeños (to taste). Remove from the pan and set aside.

4. **CHICKEN** Return the pan to medium heat, wiped down if necessary, with enough oil to cover the base. Pat the chicken dry with paper towel, cut into bite-sized chunks, and coat with the Mexican spice and seasoning. When hot, fry the chicken until cooked through, 1-2 minutes per side. Remove from the pan and drain on paper towel.

5. **SOME PREP** In a small bowl, combine the sour cream & mayo with the lime juice (to taste). Loosen with water in 5ml increments until drizzling consistency.

6. **JUST BEFORE SERVING** Combine the rice with the corn mix, the bacon, and the coriander.

7. **DINNER IS READY** Bowl up the loaded rice, alongside the chicken, the guacamole, and drizzle over the creamy mayo. Finish with a crumble of the feta and enjoy, Chef!