



UCCOOK

Tropical Balsamic & Chicken Tortilla

with charred pineapple & whipped goat's cheese

Hands-on Time: 20 minutes

Overall Time: 20 minutes

Adventurous Foodie: Serves 1 & 2

Chef: Kate Gomba

Wine Pairing: Bertha Wines | Bertha Sauvignon Blanc

Nutritional Info	Per 100g	Per Portion
Energy	553.8kJ	2878.4kJ
Energy	132.4kcal	688.3kcal
Protein	7.7g	39.8g
Carbs	17g	85.9g
of which sugars	5.9g	30.7g
Fibre	1.1g	5.5g
Fat	3.7g	19.3g
of which saturated	2g	10.5g
Sodium	182.5mg	948.4mg

Allergens: Sulphites, Egg, Gluten, Wheat, Cow's Milk, Allium

Spice Level: None

Eat Within 2 Days

Ingredients & Prep Actions:

Serves 1 [Serves 2]

1	1	Onion <i>peel & roughly slice ½ [1]</i>
80g	160g	Fresh Pineapple Chunks <i>dice into small chunks</i>
1	2	Crumbed Chicken Breast/s
1	2	Wheat Flour Tortilla/s
25g	50g	Chevin Goat's Cheese
30ml	60ml	Sour Cream
20g	40g	Green Leaves <i>rinse & shred</i>
10ml	20ml	Balsamic Reduction
3g	5g	Fresh Basil <i>rinse, pick & roughly tear</i>

From Your Kitchen

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

1. **GOLDEN ONION** Place a pan over medium heat with a drizzle of oil and a knob of butter (optional). When hot, fry the onion until soft and lightly golden, 5-6 minutes. Remove from the pan.

2. **PINEAPPLE** Return the pan to medium-high heat. Fry the pineapple until lightly charred, 1-2 minutes (shifting as it colours). Remove from the pan.

3. **CHICKEN** Return the pan to medium heat with enough oil to cover the base. When hot, fry the crumbed chicken until browned, 1-2 minutes per side. Remove from the pan, drain on paper towel, and season. Roughly cut into bite-sized chunks before serving. Alternatively, air fry at 200°C until crispy and warmed through, 3-5 minutes.

4. **CRISPY TORTILLAS** Return the pan to medium heat with enough oil to cover the base. When hot, fry the tortilla/s until golden and crisp, 30-60 seconds per side. Remove from the pan, drain on paper towel, and sprinkle with salt.

5. **JUST BEFORE SERVING** In a bowl, whisk the goat's cheese and the sour cream until combined.

6. **DINNER IS READY** Dish up the crispy tortilla/s, top with a smear of the whipped goat's cheese, green leaves, onion, chicken and scatter over the pineapple. Drizzle over the balsamic and garnish with the basil. Dig in, Chef!

Chef's Tip Cut into pizza-style slices or simply enjoy with a knife and fork!