



# UCCOOK

## Street Corn Chicken Rice Bowl

with crispy bacon & guacamole

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**Hands-on Time:** 30 minutes

**Overall Time:** 45 minutes

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**Fan Faves:** Serves 1 & 2

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**Chef:** Kate Gomba

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**Wine Pairing:** Paul Cluver | Village Chardonnay

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### Nutritional Info

	Per 100g	Per Portion
Energy	888kJ	5366kJ
Energy	212kcal	1283kcal
Protein	10.7g	64.7g
Carbs	16g	96g
of which sugars	1.7g	10.3g
Fibre	2.4g	14.7g
Fat	12.2g	73.4g
of which saturated	2.8g	17g
Sodium	358mg	2163mg

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**Allergens:** Cow's Milk, Allium, Sulphites

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**Spice Level:** Hot

Eat Within 3 Days

## Ingredients & Prep Actions:

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Serves 1	[Serves 2]	
75ml	150ml	Jasmine Rice <i>rinse</i>
2 strips	4 strips	Streaky Pork Bacon
80g	160g	Corn
10g	20g	Sliced Pickled Jalapeños <i>drain &amp; roughly chop</i>
1	2	Free-range Chicken Breast/s
15ml	30ml	Mexican Spice <i>(10ml [20ml] Old Stone Mill Mexican Spice &amp; 5ml [10ml] Garlic Powder)</i>
50ml	100ml	Sour Cream & Mayo <i>(25ml [50ml] Sour Cream &amp; 25ml [50ml] Mayo)</i>
10ml	20ml	Lime Juice
3g	5g	Fresh Coriander <i>rinse, pick &amp; roughly chop</i>
1 unit	1 unit	Guacamole
30g	60g	Danish-style Feta <i>drain</i>

## From Your Kitchen

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Oil (cooking, olive or coconut)  
Seasoning (salt & pepper)  
Water  
Paper Towel

- 1. RICE** Place the rice in a pot with 150ml [300ml] 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, 3-4 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 creamy 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!