



# UCCOOK

## Mexican Nacho-crumbed Chicken

with a fresh salad

**Hands-on Time:** 45 minutes

**Overall Time:** 50 minutes

**Adventurous Foodie:** Serves 3 & 4

**Chef:** Jade Summers

**Wine Pairing:** Painted Wolf Wines | The Den Chenin Blanc

### Nutritional Info

	Per 100g	Per Portion
Energy	516.4kJ	3984.9kJ
Energy	123.5kcal	953.3kcal
Protein	7.2g	55.7g
Carbs	10.3g	79.7g
of which sugars	1.6g	12.3g
Fibre	2.7g	20.9g
Fat	6g	46.2g
of which saturated	1g	7.6g
Sodium	262.6mg	2026.4mg

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

**Spice Level:** Mild

Eat Within 3 Days

## Ingredients & Prep Actions:

Serves 3	[Serves 4]	
3	4	Free-range Chicken Breasts
75ml	100ml	Rub & Flour mix (45ml [60ml] Cornflour & 30ml [40ml] NOMU Mexican Spice Blend)
150g	200g	Santa Anna's Corn Nachos <i>finely crush</i>
150g	200g	Corn
90ml	125ml	Tomato Salsa
180g	240g	Black Beans <i>drain &amp; rinse</i>
2	2	Tomatoes <i>rinse &amp; roughly dice 1½ [2]</i>
300g	400g	Cucumber <i>rinse &amp; roughly dice</i>
60g	80g	Green Leaves <i>rinse &amp; roughly shred</i>
90g	120g	Danish-style Feta <i>drain</i>
2 units	2 packs	Guacamole
15ml	20ml	Dried Chilli Flakes

## From Your Kitchen

Oil (cooking, olive or coconut)  
Seasoning (Salt & Pepper)  
Water  
Paper Towel  
Rolling Pin  
Cling Wrap  
Egg/s

**1. BUTTERFLY CHICKEN** Pat the chicken breasts dry with paper towel and place on a chopping board. Using a sharp knife, slice into one side of the chicken, starting at the thicker end and ending at the thin side (do not cut all the way through). Open up the chicken so that it resembles a butterfly. Cover with cling wrap and pummel with a rolling pin to create an even thickness. Season the inside of the chicken.

**2. ADD THE CRUNCH** Whisk 2 eggs in a bowl. Prepare two shallow dishes: one containing the flour mix (seasoned lightly), and one containing the crushed nachos. Coat the chicken in the seasoned flour mix, dusting off any excess flour. Coat in the whisked egg, and lastly the nachos. Repeat this step with each chicken breast. Set aside.

**3. SWEET CORN** Place a pan over medium heat with a drizzle of oil. When hot, fry the corn until lightly charred, 3-4 minutes (shifting occasionally). Remove from the pan and set aside.

**4. CRISP UP & COOK** Return the pan to medium heat with enough oil to cover the base. When hot, fry the chicken until browned, 1-2 minutes per side. Remove from the pan, drain on paper towel, and season. Slice just before serving. Alternatively, air fry at 200°C until crispy and warmed through, 3-5 minutes.

**5. SALSA & SALAD** In a bowl, mix together the salsa and the black beans. Season and set aside. In another bowl, combine the tomato, the cucumber, the corn, the green leaves, the feta and a drizzle of olive oil. Toss to combine and set aside.

**6. MMMEXICAN MEAL** Plate up the salad, sided with the sliced chicken. Dollop over the salsa-beans and the guacamole. Garnish with the chilli flakes (to taste). Dinner is ready, Chef!