



# UCCOOK

## Fajita-style Chicken Casserole

with sour cream and jalapeños

**Hands-on Time:** 20 minutes

**Overall Time:** 25 minutes

**Quick & Easy:** Serves 3 & 4

**Chef:** Jade Summers

**Wine Pairing:** Sophie Germanier Organic | Chardonnay Organic

### Nutritional Info

	Per 100g	Per Portion
Energy	681kJ	4302kJ
Energy	163kcal	1029kcal
Protein	9.6g	60.6g
Carbs	14g	91g
of which sugars	3g	19.1g
Fibre	2.1g	13.3g
Fat	7.3g	45.9g
of which saturated	2.5g	15.8g
Sodium	307mg	1939mg

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

**Spice Level:** Hot

Eat Within 2 Days

## Ingredients & Prep Actions:

Serves 3	[Serves 4]	
450g	600g	Free-range Chicken Mini Fillets
225g	300g	Sliced Onions
120g	160g	Corn
30ml	40ml	NOMU Mexican Spice Blend
30ml	40ml	Stock & Flour (15ml [20ml] Chicken Stock & 15ml [20ml] Cornflour)
300ml	400ml	Tomato Passata
180g	240g	Black Beans <i>drain &amp; rinse</i>
150g	200g	Grated Mozzarella & Cheddar Cheese
60g	80g	Sliced Pickled Jalapeños <i>drain</i>
150ml	200ml	Sour Cream
240g	320g	Santa Anna's Corn Nachos

## From Your Kitchen

Oil (cooking, olive or coconut)

Seasoning (salt & pepper)

Water

Paper Towel

**1. COOK & CHOP THE CHICKEN** Place a pan over medium heat with a drizzle of oil. Pat the chicken dry with paper towel. When hot, fry the chicken until golden and cooked through, 1-2 minutes per side. You may need to do this step in batches. Remove from the pan, roughly chop, season, and set aside.

**2. CHEESY CASSEROLE** Return the pan to medium heat with a drizzle of oil. When hot, fry the onions, and the corn until golden, 6-7 minutes (shifting occasionally). Add the NOMU rub (to taste), and the stock & flour and fry until fragrant, 1-2 minutes. Pour in the tomato passata and 300ml [400ml] of water. Simmer until thickening, 10-12 minutes. In the final 4-5 minutes, mix in the beans, the chicken, and scatter over the cheese. Cover and allow the cheese to melt.

**3. DIP & DINE** Serve the casserole straight from the pan for a rustic touch, or plate individually if preferred. Scatter over the jalapeños, and dollop over the sour cream. Side with the nacho chips for dippers. Enjoy!