



UCOOK

Chipotle Strawberry Chicken

with flour tortillas, green leaves & sour cream

We all know the well-known combos: strawberries & cream, strawberries & champagne, strawberries & chocolate. So, let's impress with an unexpected food pairing. Like chipotle chillies, strawberries & BBQ sauce! Add this wow-factor over shredded chicken with avo & sour cream, and you've got yourself a first-rate feast!

Hands-on Time: 40 minutes

Overall Time: 50 minutes

Serves: 3 People

Chef: Kate Gomba

Adventurous Foodie

Strandveld | Skaamgesiggie MCC Brut Rosé

Loved the dish? Let us know. Join the UCOOK community. Share your creations + tag us @ucooksa #lovingucook

Ingredients & Prep

450g	Free-range Chicken Mini Fillets
2	Onions <i>peel & roughly slice</i>
30g	Chipotle Chillies In Adobo <i>roughly chop</i>
300g	Strawberries <i>thaw</i>
150ml	BBQ Sauce
6	Wheat Flour Tortillas
2	Avocados
150ml	Sour Cream
8g	Fresh Coriander <i>rinse, pick & finely chop</i>
120g	Green Leaves <i>rinse & roughly shred</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Paper Towel

1. BROWN THE CHICKEN Place a pan over high 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. Using two forks, gently shred the chicken and season.

2. STRAWBERRY SAUCE Return the pan to medium heat with a drizzle of oil. When hot, fry the sliced onions until golden and soft, 5-6 minutes. Add the chopped chillies (to taste) and the strawberries. Fry until fragrant, 4-5 minutes (pressing the strawberries down with the back of a wooden spoon). Mix in the BBQ sauce and 150ml of water. Simmer until reduced and thickening, 5-6 minutes. Mix in the shredded chicken, remove from the heat, and season.

3. TOAST Place a clean pan over medium heat. When hot, toast each tortilla until warmed through, 30-60 seconds per side.

4. SOME PREP Halve the avocados and remove the pips. Peel the skin off, keeping the flesh intact. Thinly slice the avocados. In a small bowl, combine the sour cream and the chopped coriander. Loosen with water in 5ml increments until drizzling consistency and season.

5. TIME TO ASSEMBLE Top the toasted tortillas with the shredded green leaves, the strawberry chicken, the avocado slices, and a drizzle of the sour cream. Wrap up and savour the flavours, Chef!

Nutritional Information

Per 100g

Energy	563kJ
Energy	135kcal
Protein	6.2g
Carbs	16g
of which sugars	6g
Fibre	2.5g
Fat	5.4g
of which saturated	1.7g
Sodium	177mg

Allergens

Gluten, Allium, Wheat, Sulphites, Soy, Cow's Milk

Eat
Within
3 Days