



UCOOK

Chicken Street Corn Nachos

**with green bell pepper, pickled
jalapeños & lime juice**

Here's our rendition of Mexican street corn — in the form of nachos! Feast on a creamy charred corn dip made from sour cream, cream cheese, lime juice, pickled jalapeño, onion, and NOMU Mexican spice blend. Served with shredded chicken, charred green bell pepper, crunchy corn nachos, and fresh coriander. Me gusta!

Hands-on Time: 15 minutes

Overall Time: 25 minutes

Serves: 1 Person

Chef: Rhea Hsu

 Fan Faves

 Waterford Estate | Range Cabernet Sauvignon
2016

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Ingredients & Prep

1	Green Bell Pepper <i>½ rinsed, deseeded & sliced into strips</i>
50g	Corn
1	Onion <i>½ peeled & finely diced</i>
10ml	NOMU Mexican Spice Blend
100ml	Creamy Dip <i>(50ml Sour Cream & 50ml Cream Cheese)</i>
10g	Sliced Pickled Jalapeños <i>drained & roughly chopped</i>
15ml	Lime Juice
1	Free-range Chicken Breast <i>skin removed</i>
80g	Corn Nachos
4g	Fresh Coriander <i>rinsed & picked</i>

From Your Kitchen

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

1. GREEN MACHINE Place a pan (that has a lid) over medium-high heat with a drizzle of oil. When hot, add the green pepper strips and fry for 3-4 minutes until starting to char, shifting occasionally. Remove from the pan, season, and set aside.

2. FLAVA FLAV Return the pan to medium-high heat with a generous knob of butter and a drizzle of oil. When hot, add the corn and the diced onion and fry for 5-6 minutes until browned, shifting occasionally. In the final minute, add ½ the spice blend, shifting constantly. Remove from the heat.

3. DIP DIP HOORAY Place the onion & corn mixture (and any pan juices) in a bowl. Add the creamy dip, ½ the chopped jalapeños (to taste), the lime juice (to taste), and seasoning. Mix until combined and set aside.

4. SHREDDED CHICKEN Pat the skinned chicken breast dry with paper towel. Return the pan to a medium heat with a drizzle of oil. When hot, add the chicken and fry on one side for 5-7 minutes until golden. Flip, pop on the lid, and fry for 5-7 minutes until cooked through. During the final 1-2 minutes, baste with a knob of butter and the remaining spice blend. Remove from the pan and rest for 5 minutes. On completion, use two forks (one to secure the chicken and the other to shred) and gently shred the chicken. Season and set aside.

5. STREET FOOD FEAST! Spread out the nachos. Dollop over the Mexican street corn dip. Scatter over the charred green pepper, the shredded chicken, and the remaining jalapeños (to taste). Garnish with the picked coriander. Wow, Chef!

Nutritional Information

Per 100g

Energy	666kJ
Energy	159kcal
Protein	7.1g
Carbs	13g
of which sugars	2.9g
Fibre	1.9g
Fat	9g
of which saturated	3.2g
Sodium	205mg

Allergens

Dairy, Allium, Sulphites

Cook
within 3
Days