



# UCCOOK

## Smoky Wagyu Mince Crisp Tostadas

with charred corn & sour cream

**Hands-on Time:** 45 minutes

**Overall Time:** 50 minutes

**Adventurous Foodie:** Serves 3 & 4

**Chef:** Kate Gomba

**Wine Pairing:** Bertha Wines | Bertha Shiraz

### Nutritional Info

	Per 100g	Per Portion
Energy	628kJ	4105kJ
Energy	151kcal	985kcal
Protein	6.6g	43.1g
Carbs	12.5g	81.5g
of which sugars	2.7g	17.4g
Fibre	2.2g	14.5g
Fat	7.8g	51.1g
of which saturated	3.4g	22.4g
Sodium	152mg	994mg

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

**Spice Level:** Hot

Eat Within 3 Days

## Ingredients & Prep Actions:

Serves 3	[Serves 4]	
150g	200g	Corn
450g	600g	Wagyu Beef Mince
2	2	Onions <i>peel &amp; roughly slice 1½ [2]</i>
30ml	40ml	NOMU Mexican Spice Blend
300ml	400ml	Tomato Passata
180g	240g	Red Kidney Beans <i>drain &amp; rinse</i>
30g	40g	Chipotle Chillies In Adobo <i>roughly chop</i>
6	8	Corn Tortillas
150ml	200ml	Sour Cream
60g	80g	Danish-style Feta <i>drain</i>
8g	10g	Fresh Chives <i>rinse &amp; finely slice</i>

## From Your Kitchen

Oil (cooking, olive or coconut)  
Seasoning (Salt & Pepper)  
Water  
Sugar/Sweetener/Honey  
Milk (optional)  
Paper Towel

**1. CORN** Place a pan over medium-high heat with a drizzle of oil. When hot, fry the corn until lightly charred, 4-6 minutes (shifting occasionally). Remove from the pan, add seasoning, and set aside.

**2. MINCE** Return the pan to medium-high heat with a drizzle of oil. When hot, fry the mince and work quickly to break it up as it starts to cook. Fry until browned, 5-6 minutes (shifting occasionally).

**3. SAUCE STEP** Add the onion to the pan and fry until lightly golden, 7-8 minutes. Add the NOMU rub and fry until fragrant, 1-2 minutes. Mix in the tomato passata, beans, chipotle (to taste) and 300ml [400ml] of water. Bring to a boil, then simmer until thickened and reduced, 10-12 minutes. Mix in a sweetener (to taste) and season. Remove from the heat.

**4. TOSTADAS** Place a clean pan over medium heat with enough oil to cover the base. When hot, fry the tortillas until crispy, 1-2 minutes per side. Remove from the pan, and drain on paper towel. You may need to do this step in batches. Alternatively, lightly coat the tortillas with oil, and air fry at 200°C until crispy, 4-6 minutes (shifting halfway).

**5. DINNER IS READY** Top the crisp tostadas with the wagyu mince, scatter over the corn, and finish with dollops of sour cream. Crumble the feta over and garnish with the chives. Dig in, Chef!

**Chef's Tip** If the tostadas puff up, lightly press them with a spatula to keep them flat.