



UCCOOK

Street Corn Pasta Salad & Chicken

with spring onion & Danish-style feta

Street food is known for being packed full of crave-worthy flavours. Today, your home address is where everyone will wish they were at to savour this corn-dotted fusilli pasta dish, with butter-basted chicken slices and a homemade feta & mayo dressing. Garnished with peppery fresh basil leaves.

Hands-on Time: 35 minutes

Overall Time: 45 minutes

Serves: 4 People

Chef: Samantha du Toit

Simple & Save

Creation Wines | Creation Chardonnay

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Ingredients & Prep

400g	Fusili Pasta
160g	Corn
2	Spring Onions <i>rinse, trim & finely slice, keeping the white & green parts separate</i>
4	Free-range Chicken Breasts
30ml	NOMU Roast Rub
100g	Danish-style Feta <i>drain</i>
2	Garlic Cloves <i>peel & grate</i>
200ml	Mayo
10g	Fresh Basil <i>rinse & roughly slice</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Water
Blender
Paper Towel
Butter
Seasoning (salt & pepper)

1. PERFECT PASTA Bring a pot of salted water to a boil for the pasta. Cook the pasta until al dente, 10-12 minutes. Drain and toss through a drizzle of olive oil.

2. CORN & SPRING ONION Place a pan over medium-high heat with a drizzle of oil. When hot, fry the corn and the spring onion whites until lightly charred, 4-6 minutes (shifting occasionally). Remove from the pan and set aside.

3. NOMU-SPICED CHICKEN Return the pan to medium heat with a drizzle of oil. Pat the chicken dry with paper towel. When hot, fry the chicken on one side until golden, 2-4 minutes. Flip, cover with a lid, and fry until cooked through, 2-4 minutes. During the final 1-2 minutes, baste the chicken with a knob of butter and the NOMU rub. Remove from the pan, reserving the pan juices, and rest for 5 minutes before slicing and seasoning.

4. HOMEMADE DRESSING In a blender, blitz together the drained feta, the grated garlic, the mayo, a drizzle of olive oil, and seasoning until smooth. Loosen with water in 5ml increments until drizzling consistency. Mix the charred corn & spring onion, and the drained pasta together. Toss through the creamy dressing and season.

5. TIME TO ENJOY! Dish up the pasta salad. Top with the sliced chicken and drizzle over the pan juices. Scatter over the spring onion greens and garnish with the sliced basil.

Nutritional Information

Per 100g

Energy	1005kJ
Energy	240kcal
Protein	13.8g
Carbs	24g
of which sugars	2.6g
Fibre	1.6g
Fat	9.8g
of which saturated	1.9g
Sodium	216mg

Allergens

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

Eat
Within
3 Days