



# UCCOOK

## Mexican Street Corn Quesadilla

**with homemade guacamole & fresh  
coriander**

A veggie twist on a dish everyone loves! Charred corn, sour cream, pickled jalapeños, lime juice, oozy cheese and fresh coriander is packed into tortillas and toasted to melty perfection. Sided with a chunky homemade guacamole dip.

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**Hands-on Time:** 20 minutes

**Overall Time:** 30 minutes

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**Serves:** 2 People


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**Chef:** Rhea Hsu

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 Veggie

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 No paired wines

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## Ingredients & Prep

|       |  |
|-------|--|
| 1     | Red Onion<br><i>peeled &amp; finely diced</i>                    |
| 200g  | Corn   |
| 1     | Garlic Clove<br><i>peeled &amp; grated</i>                       |
| 15ml  | NOMU Mexican Spice Blend   |
| 125ml | Sour Cream   |
| 30g   | Sliced Pickled Jalapeños<br><i>drained &amp; roughly chopped</i> |
| 100g  | Grated Cheddar & Mozzarella Cheese                               |
| 40ml  | Lime Juice   |
| 8g    | Fresh Coriander<br><i>rinsed, picked &amp; roughly chopped</i>   |
| 1     | Avocado  |
| 1     | Tomato<br><i>diced</i>   |
| 4     | Wheat Flour Tortillas  |

## From Your Kitchen

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

**1. SPICY CORN** Place a pan over medium-high heat with a generous knob of butter. When hot, fry the diced onion and the corn until golden, 5-6 minutes (shifting occasionally). Add the grated garlic and the NOMU spice blend. Fry until fragrant, 30-60 seconds (shifting constantly). Remove from the heat.

**2. CREAMY FILLING** Place the onion & corn mixture (with any melted butter from the pan) in a bowl. Combine with the sour cream, the chopped jalapeños (to taste), the grated cheese, ½ the lime juice (to taste), ½ the chopped coriander, and seasoning.

**3. GUAC DIP** Halve the avocado and remove the pip. Scoop the avocado flesh into a bowl and mash with a fork. Mix through the diced tomato, the remaining chopped coriander, the remaining lime juice (to taste), and seasoning.

**4. ASSEMBLY LINE** Spread the creamy corn filling on 2 tortillas. Top with the remaining tortillas and gently press down so they stick together.

**5. TOASTED TORTILLAS** Place the quesadilla in a clean pan or grill pan over medium heat. Toast until golden, 1-2 minutes. Cover the pan with a chopping board or a plate. Flip the pan quickly, so the quesadilla flips onto the board or plate. Slide the quesadilla back into the pan, so the untoasted side is on the base of the pan. Toast until the cheese is melted, 1-2 minutes. Remove from the pan and cut into 4 triangles. Repeat with the remaining quesadilla.

**6. DIG IN!** Arrange the street corn quesadilla triangles on a plate. Serve with the guacamole on the side. Enjoy!

## Nutritional Information

Per 100g

|                    |         |
|--------------------|---------|
| Energy             | 661kJ   |
| Energy             | 158kcal |
| Protein            | 4.4g    |
| Carbs              | 16g     |
| of which sugars    | 3.1g    |
| Fibre              | 2.9g    |
| Fat                | 8.6g    |
| of which saturated | 3.1g    |
| Sodium             | 215mg   |

## Allergens

Gluten, Dairy, Allium, Wheat, Sulphites

Cook  
within  
4 Days