



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Avocado


Is your avocado not ripe yet? Place in a paper bag for 2-4 days for a quicker ripening process. Speed up by adding a banana or apple!



D2 Chicken Nacho Salad

Layers of tortilla chips, Mexican chicken and fresh diced salsa, finished with a dollop of avocado cream – a super speedy finger picking dish!

 20 minutes

 2 servings

 Chicken

4 March 2022

Warm it up!

You can make traditional nachos if preferred! Simply add some grated cheese and bake in the oven, finish with the fresh toppings and avocado.

FROM YOUR BOX

CORN COB	1
COOKED CHICKEN BREAST	1 packet
TOMATO PASTE	1 sachet
AVOCADO	1
SPRING ONIONS	2
TOMATO	1
GREEN CAPSICUM	1
TORTILLA STRIPS	1 bag

FROM YOUR PANTRY

oil for cooking, salt, pepper, ground cumin, vinegar (of choice)

KEY UTENSILS

frypan, stick mixer or blender

NOTES

You can use your own Mexican spice blend or tomato salsa to cook the chicken and beans if preferred.

You can add some sour cream or yoghurt to the avocado to add extra creaminess. Add some lime or coriander for flavour.



1. COOK THE CHICKEN

Heat a frypan over medium-high heat with **oil**. Remove corn from cob and chop chicken. Add all to pan along with tomato paste, **1/2 tbsp cumin** and **1/4 cup water**. Cook for 5 minutes until warmed through. Season with **salt and pepper** to taste.



2. MAKE AVOCADO CREAM

Blend the avocado with **1/3 cup water** and **1 tbsp vinegar** until smooth. Season to taste with **salt and pepper**.



3. PREPARE THE TOPPINGS

Slice spring onions. Dice tomato and capsicum.



4. FINISH AND SERVE

On a large serving plate, layer the tortilla strips, chicken and toppings. Dollop with avocado and serve at the table.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to hello@dinnertwist.com.au

