

INGHAM'S
Always Good

Dinner
DONE
WITH MANU
+ CHARLEE



MEXI-BEAN LOADED CHICKEN CHIPEES

4 SERVES | 30 MINS

WHAT YOU NEED INGREDIENTS

- 1kg bag frozen Ingham's Original Chicken Chipees
- 1 fresh corn cob, kernels removed
- 1 tablespoon olive oil
- Salt and pepper, to taste
- 400g can kidney beans, drained and rinsed
- 300g jar chunky mild Mexican salsa
- ½ cup grated mozzarella
- ½ cup grated Tasty cheese
- Sour cream, cherry tomatoes and lime wedges, to serve
- Fresh coriander, to garnish (optional)

Guacamole

- 2 large avocados
- 2 green spring onions, thinly sliced
- Juice of 1 lime



HOW TO COOK IN A FEW SIMPLE STEPS

1. Preheat oven to 200C (fan-forced).
2. Cook Chicken Chipees according to oven directions on packet.
3. Meanwhile, drizzle corn with oil and season with salt and pepper. Cook on a heated barbecue hot plate or chargrill pan for about 8-10 minutes, turning occasionally, or until tender and charred. Remove and cut kernels from cob.
4. Arrange Chicken Chipees in a greased baking dish. Spoon over beans, corn and salsa, then scatter with cheeses.
5. Bake for a further 4-5 minutes, or until cheese is melted and golden brown. Remove.
6. Meanwhile, to make guacamole, coarsely mash avocados. Place in a bowl with onion and lime juice, season with salt and pepper and mix well.
7. To serve, dollop guacamole and sour cream on top of loaded Chicken Chipees. Scatter with tomatoes. Serve with lime wedges. Garnish with coriander.

TIPS

- If you like spice, serve with pickled jalapenos
- Replace kidney beans with black beans.
- Fresh corn can be replaced with canned or frozen.
- Try scattering with fried bacon or chorizo before cheeses.



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