



Dinner
DONE
WITH MANU

CHICKEN BREAST NUGGET TACOS WITH CORN & AVOCADO SALSA

Chicken Nuggets are not just for kids! Serve the whole family these delicious Tacos and get Dinner Done. And with everyone building their own, even the fussy eaters will be happy.

SERVES 4 (10 TACOS)

PREP: 25 MINS

COOK: 12 MINS

WHAT YOU NEED INGREDIENTS

- Ingham's Chicken Breast Nuggets Original
- ½ cup whole egg mayonnaise
- 2 teaspoons chipotle sauce
- 1 tablespoon lime juice
- 10 mini soft flour tortillas
- Little gem lettuce leaves and lime wedges, to serve

Corn & Avocado Salsa

- 2 tablespoons olive oil
- 1 teaspoon Mexican spice blend
- 2 corn cobs, husks removed
- Salt and pepper, to taste
- 1 large avocado, coarsely chopped
- 320g punnet Mix-A-Mato (or cherry) tomatoes
- ½ small red onion, diced
- ¼ cup chopped fresh coriander
- 1 tablespoon lime juice





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HOW TO COOK IN A FEW SIMPLE STEPS

1. Cook Ingham's Chicken Breast Nuggets as per the instructions on the box.
2. Meanwhile, to make salsa, heat a barbecue grill plate over high heat. Combine Mexican spice blend and half the oil in a bowl. Season with salt and pepper, then brush over corn. Cook corn on heated grill plate, turning occasionally, for about 8 to 10 minutes, until charred. Remove and cool slightly. Cut kernels from cob.
3. Combine corn with avocado, tomatoes, onion, coriander, lime juice and remaining oil in a bowl. Season with salt and pepper and toss to coat.
4. Combine mayonnaise, chipotle sauce and lime juice in a bowl.
5. Cook tortillas, one at a time, on same hot grill plate for 20 to 30 seconds each side, until charred. Remove and wrap in foil to keep warm.
6. To serve, spread chipotle mayonnaise over tortillas. Top with lettuce, nuggets and salsa. Serve with lime wedges.

SWITCH IT UP...

- Fry up some canned corn instead.
 - Try a fry pan if you don't have a grill.
 - Prefer an Air Fryer? Follow instructions on pack.
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