

Pulled Chicken Nachos

SERVES 4



INGREDIENTS

- 2 tbsp olive oil
- 4 skinless chicken thigh fillets – 150gm each
- 1 small brown onion, finely chopped
- 4 garlic cloves, finely chopped
- 1 tsp each ground cumin, ground coriander and smoked paprika
- 1 tbsp red wine vinegar
- 400gm canned chopped tomatoes
- 250ml (1 cup) chicken stock
- 1 chipotle chilli in adobo (available at specialty grocers & some supermarkets)
- 1 tsp dried oregano
- 200gm (1 cup) canned black beans, drained
- 250gm corn chips or tortilla chips

TOMATO SALSA

- 3 cherry tomatoes, quartered
- 1 small white onion, finely chopped
- 1 cup coriander, coarsely chopped
- Juice of 1 lime
- 1 and a half fresh jalapeño chillies, finely chopped, or to taste
- 2 tbsp extra-virgin olive oil

AVOCADO CREMA

- 1½ ripe avocados
- Juice of half a lime
- 2 tsp extra-virgin olive
- TO TOP
- 275g jar Yarra Valley Dairy Persian Fetta
- 2 radishes, thinly sliced
- 1/4 cup coriander, coarsely chopped

METHOD

1. Pre heat oven to 160 °C (fan forced).
2. Heat oil in a large casserole or oven proof saucepan over medium-high heat, add chicken and brown remove from pan and (4-5 mins), then set aside.
3. Add onion and garlic to casserole, sauté until soft (4-5 mins), add spices and season to taste.
4. Deglaze pan with vinegar, add tomato, stock, chipotle, oregano and chicken. Bring to a simmer, and then cook in oven, turning chicken occasionally, until tender (50 mins to 1 hour).
5. Set aside to cool slightly, then shred chicken, stir in beans and season to taste.
6. For tomato salsa, combine all ingredients in a bowl, season to taste and set aside for flavours to develop (10-15 mins).
7. For avocado crema, process all ingredients in a small food processor until smooth, season to taste, cover and refrigerate until required.
8. Increase oven to 180°C.
9. Scatter chips on a large baking tray, top with chicken and bean mixture, scatter with Persian Fetta then bake until golden and bubbling (10-12 mins).
10. Serve topped with radish, salsa, avocado and coriander.

