

OVERALL time: 40 mins

Summer Nachos

Thanks to our NEW **Chilli Liquid Seasoning**, these spicy Summer Nachos bring the heat with real, fiery chilli flavour - without the chopping, deseeding or mess! ☐ Just drizzle, toss and serve for effortless entertaining. Because life's too short for bland.

Metric

Number of servings : 8

ingredients

For the dressing

- 2 Tbsp olive oil
- 2 Tbsp red wine vinegar
- 2 Tbsp fresh coriander, chopped
- 2 Tbsp **Cape Herb and Spice Liquid Chilli**
- **Cape Herb and Spice Salt & Pepper**

For the nachos

- 4 whole sweetcorn on the cob
- 2 large tomatoes, diced
- 2 cooked chicken breasts, shredded
- 250 g tortilla chips
- 200 g cheddar cheese, grated

To serve

- lime wedges
- fresh coriander

THIS IS WHAT YOU WILL NEED TO DO

PREP TIME: 20 mins | COOKING TIME: 20 mins

For the dressing:

Combine the olive oil, vinegar, coriander and **Cape Herb & Spice Liquid Seasonings Chilli** in a bowl.

Season well with **Cape Herb & Spice Salt and Pepper**.

Mix well and set aside for later.

For the nachos:

Season the corn with olive oil and salt.

Braai the corn quickly if you have a gas braai.

If not - steam the corn and then hold it over a gas burner to get some nice charred spots all over.

Alternatively - air fry the corn at 200°C until lightly charred and cooked through.

Slice the corn off the cobs.

While the corn is cooking, preheat the oven to 200°C.

In a large bowl combine the corn, tomato, onion and chicken.

Drizzle over the dressing and toss to coat well.

Layer the chicken mixture with the tortilla chips and cheese on a large baking tray, making sure you finish off with some cheese.

Bake for 7-10 minutes until the cheese has melted and the tortilla chips are lightly browned.

Scatter nachos with fresh coriander and serve with plenty of lime wedges on the side.

Top flavour tip:

Air fry butterflied chicken breasts seasoned with olive oil and Cape Herb & Spice Taco Spice

<https://mail.capeherb.co.za>

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