

fresh,
summer flavours

JANUARY'S
MUNCH OF
THE MONTH

FEATURED
PRODUCT

Australian
Life
MAGAZINE



Chicken Tacos with Chimichurri Dressing

Serves: 4

Preparation Time: 30 Minutes

Cooking Time: 15 Minutes

INGREDIENTS

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| <ul style="list-style-type: none">• 3 Tablespoons Cobram Estate Classic Extra Virgin Olive Oil, plus extra to drizzle• 500g chicken thigh fillets, thinly sliced• 3 tsp smoked paprika• 2 tsp ground cumin | <ul style="list-style-type: none">• 2 green shallots, thinly sliced• ¼ cup flat leaf parsley leaves, finely chopped• 2 corn cobs, husks removed• 1 red capsicum, thickly sliced• 10 mini tortillas, warmed or lightly grilled | <ul style="list-style-type: none">• 1 avocado, thinly sliced• Juice of 1 lime, plus extra lime wedges to serve• 1 red chilli, sliced finely, to serve• Salt and pepper, to season• Sour cream, to serve |
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METHOD:

1. Put 1 tablespoon of Cobram Estate Classic Extra Virgin Olive Oil into a large bowl. Add chicken, smoked paprika and ground cumin, toss well to coat. Set aside for 15 minutes to marinate.
2. Meanwhile, to make the chimichurri dressing, combine 2 tablespoons of Cobram Estate Classic Extra Virgin Olive Oil in a medium bowl with shallots, parsley and lime juice. Season and set aside.
3. Heat a pan over high heat. Toss corn and capsicum in remaining 1 tablespoon of Cobram Estate Classic Extra Virgin Olive Oil. Cook corn, turning for 10 minutes until tender and lightly charred. Set aside. Add marinated chicken and capsicum to grill pan and cook for 10 minutes, turning occasionally until lightly charred, and chicken is cooked through.
4. When corn is cool enough to handle, slice kernels off cobs.
5. Pile chicken and vegetables into tortillas and top with avocado. Serve dolloped with sour cream, red chilli and chimichurri dressing. Serve immediately with lime wedges on the side.