

Mexican Chicken Tostadas

WITH

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WORLD FARE 11AM **SUN 18 JUNE**

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@danivenn

INGREDIENTS

Chicken Marinade

- 500g free range chicken thighs, sliced
- 2 teaspoons smoked paprika
- 1 teaspoon dried oregano
- 1 teaspoon finely grated lime zest
- 1 garlic clove, finely grated or minced
- 1 teaspoon salt
- 1 tablespoon olive oil

Tostadas

- 1 packet corn tortillas, cut into 7cm rounds
- 1-2 cups sunflower oil, for shallow frying

Guacamole

- 2 avocados, mashed
- 100g cherry tomatoes, diced
- ½ red onion, finely sliced
- ½ cup coriander, washed and finely sliced
- 1 lime, juice only
- 1-2 teaspoons salt

Smoked Paprika Aioli

- 1 egg yolk
- 1 tablespoon Dijon mustard, or more to taste
- 1 cup light olive oil
- 1 teaspoon ground smoked paprika, or more to taste
- 1-2 tablespoons lime juice, or more to taste
- 1 teaspoon finely grated or minced garlic
- Salt, to taste
- ¼ cup grated parmesan, to season



METHOD

Chicken Marinade

Marinate your chicken thighs by placing sliced chicken in a large bowl, add smoked paprika, dried oregano, fresh lime zest, garlic, salt and olive oil. Mix well to combine and allow to marinate for about 15 minutes.

Tostadas

To make tostadas, use a small approx. 7cm ring cutter (scone cutter or base of glass also work well) and cut out rounds from the tortillas using a sharp small knife. Heat sunflower oil in large fry pan, to test if oil is ready place a tortilla into the oil and if it bubbles it is ready.

Add a layer of tortilla rounds into the oil and cook on each side until crispy and golden, use tongs to flip the tortillas. Remove from oil and place on absorbent paper towel. Sprinkle with salt and repeat with remaining tortillas until they are all cooked.

Guacamole

To make guacamole, place avocados in large mixing bowl, add tomatoes, onion, coriander, lime juice and salt and mash together until well combined.

Smoked Paprika Aioli

To make the aioli, add one egg yolk and mustard into a mixing bowl, place oil in a cup with a pouring spout. Whisk together the egg yolk and mustard until fluffy and well combined. Gradually pour in the oil in a very slow and thin stream, whisking continuously until the sauce has thickened and emulsified. You may find this easier to do this in pairs. Alternatively you can use a electric mixer. Once all the oil has emulsified with the egg yolk, stir in smoked paprika, garlic, lime juice and salt. Taste and adjust accordingly. Add more mustard if needed to achieve a perfect balance of flavours.

Chicken

To cook your chicken, add chicken to a hot fry pan with a little oil, cook for about 10minutes, until golden and cooked through. Alternatively you can cook sliced chicken on a BBQ flat plate.

To finish

To make your tostadas, place a dollop of guacamole onto a tostada, then a small amount of cooked chicken and a drizzle of chipotle mayo. Finish with some fresh coriander and grated parmesan cheese. Serve immediately.