

Less than 1 hour

Serves 4

Share

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients:

- 1/2 cup canola oil
- 1 onion, chopped
- Salt and milled pepper
- 4 (about 450g) chicken breast fillets, cut into chunks
- 3 Tbsp (45ml) all-purpose curry paste ([click here for full recipe](#))
- 1 can (200ml) coconut milk
- 1/2 cup (125ml) chicken stock
- 1 1/2 packets (375g) lightly salted nacho chips
- 1/2 cup (125ml) each grated mozzarella and cheddar

Zesty dip:

- 1 cup (250ml) coconut yoghurt
- Juice (60ml) and grated peel of 2 limes
- Salt and milled pepper

Salsa:

- 1 mini cucumber, cubed
- 1/2 punnet (100g) cherry tomatoes, quartered
- 1/2 red onion, finely chopped
- 1/4 cup (60ml) red wine vinegar
- 2 tsp (10ml) sugar
- Lime wedges and chopped coriander, for serving

Method

1. Heat oil over medium heat and sauté onion for 5 minutes or until soft.
2. Season chicken, increase heat slightly and fry in the same pan until golden.
3. Stir in curry paste and cook for about 5-8 minutes until fragrant.
4. Add coconut milk and stock, season and simmer for 15-20 minutes until sauce thickens and chicken is cooked.
5. Spoon chicken curry into an ovenproof dish, stud with nacho chips and cover with grated cheese.
6. Bake at 180°C until cheese is golden and bubbly, about 15-20 minutes.
7. Combine zesty dip ingredients.
8. Combine salsa ingredients.
9. Serve nachos hot with salsa and dip.
10. Add a squeeze of lime juice, garnish with coriander and serve with lime wedges on the side.

[Browse more daily dinners recipes here.](#)