

Less than 30 minutes

Serves 4

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Ingredients:

- ½ PnP rotisserie chicken
- 1 onion, finely sliced
- 3 cloves garlic, chopped
- 2 tsp (10ml) each ground cumin and smoked paprika
- 1/2 cup olive or canola oil
- 1 can (400g) PnP kidney beans, rinsed and drained
- ½ cup (125ml) PnP BBQ marinade
- ½ cup (125ml) apple juice
- Juice (20ml) of 1 lime + extra for salsa
- 2 avocados, diced
- 2 pickled jalapenos, diced
- 2 kiwi fruit, diced
- 2 spring onions, sliced
- Handful fresh coriander
- Salt and milled pepper
- 1 packet (200g) plain salted nacho chips
- ½ cup (125ml) sour cream

Method:

1. Preheat oven to 180°C.
2. Shred meat and skin from chicken bone (discard bones, gristle and fat).
3. Sauté onion, garlic and spices in oil until soft.
4. Add shredded chicken, beans, BBQ marinade and juices, and cook until sauce reduces.
5. Toss avo, jalapeno, kiwi, spring onion and coriander with a squeeze of extra lime juice. Season.
6. Heat nacho chips on a baking tray for 5 minutes (optional).

7. Serve nachos chips piled onto plates topped with chicken, salsa and sour cream.

Cook's note: Don't have jalapenos and kiwi? Make a simple salsa with onion and tomato instead.

*IMAGE CREDIT Stylist: Anke Roux Photographer: Donna Lewis*

This homemade 'fake-out' dish isn't only a Friday-night treat - tuck in any day of the week!

Ingredients:

- ½ PnP rotisserie chicken
- 1 onion, finely sliced
- 3 cloves garlic, chopped
- 2 tsp (10ml) each ground cumin and smoked paprika
- Glug olive or canola oil
- 1 can (400g) PnP kidney beans, rinsed and drained
- ½ cup (125ml) PnP BBQ marinade
- ½ cup (125ml) apple juice
- Juice (20ml) of 1 lime + extra for salsa
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