

MEXICAN CHICKEN TOSTADAS

Recipe by Dani Venn

YOU WILL NEED

Chicken Marinade

500g chicken thigh fillets, thinly sliced
2 tsp ground smoked paprika
1 lime, zest only
2 tbsp olive oil
1 tsp dried oregano
Sea salt flakes, to season

1 packet corn tortillas
Rice bran or light olive oil, for shallow frying or spray olive oil for baking
Sea salt, to season

Guacamole

2 avocados

½ cup coriander, roughly chopped
½ tomato, finely diced
1 tbsp finely diced red onion
Juice of ½ lime
Salt, to taste

Smoked Paprika Aioli

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

HOW TO MAKE IT

To make the chicken marinade, add chicken, smoked paprika, lime zest, olive oil and dried oregano, mix well or massage chicken with clean hands. Cover with plastic wrap and let sit for 30 minutes. When you are ready to cook add salt to season.

To make the tostadas, use an approx. 8-10cm ring cutter or scone cutter to cut out circles from the corn tortillas. Heat oil in frying pan to high. Shallow fry both sides of the corn tortilla until golden colour. Remove and drain on paper towel. Season with a little salt and set aside.

To make guacamole, combine avocado, coriander, tomato, red onion, lime juice in a medium sized bowl, using a fork mash ingredients until you have achieved the consistency you desire. Alternatively, blitz in a food processor if you would like a very smooth consistency. Season with salt.

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. Alternatively, you can use an 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.

When you are ready to cook the chicken, heat a little olive oil in a large frypan, when hot add chicken and cook, turning occasionally for about 5-7 minutes, or until cooked through.

To serve place a few tablespoons of guacamole on top of a tostada and a small amount of chicken, top with aioli and season with a little parmesan cheese. Serve warm.