

Mexican Chilli Chicken with Sweet Potato Wedges



Spice up your weeknight dinner with this bold and hearty Mexican Chilli Chicken served with golden sweet potato wedges.

Recipe supplied by Ardmona.

Ingredients

- 1 can Ardmona diced tomatoes 400g
- 2 tbsp olive oil
- 1 red onion; 1/2 sliced and 1/2 finely diced
- 1 1/2 tbsp taco spice mix
- MasterFoods chilli flakes, to taste
- 2 tbsp MasterFoods BBQ sauce
- 500g chicken tenderloins
- 750g sweet potato, peeled and cut into 2cm wedges
- 1 ripe avocado, diced

Salt and pepper, to season

Sour cream, to serve

Corn chips, optional

MasterFoods coriander leaves, to taste

Method:

1. Preheat oven to 200°C. Toss sweet potato wedges in 1 tbsp of oil and season with salt and pepper. Spread over a large lined oven tray. Roast for 20 minutes until tender and edges are golden brown.
2. Heat remaining oil in a heavy based shallow casserole dish. Sauté sliced onion for 3 minutes, until soft. Stir through taco spice mix and cook for 1 minute.
3. Pour in Ardmona Diced Tomatoes and BBQ sauce. Add chilli flakes to taste. Stir together and bring to simmer.
4. Nestle chicken tenderloins into sauce mixture. Reduce heat to low, place lid on dish and simmer for 12 minutes or until chicken is cooked through. Remove from heat.
5. Using 2 forks, roughly shred chicken in pan and mix through sauce.
6. Scoop chilli chicken into a bowl. Dollop with sour cream. Scatter avocado, diced onion and coriander. Serve with sweet potato wedges and corn chips if desired.