



## Consejo del chef

Choose your favourite movie, gather all your friends, and serve these movie nachos for a perfect movie night.

## Raciones para 1

6 Wheat wraps

Olive oil

Salt

Black sesame seeds

**400 gr** Shredded chicken

**300 ml** Orange juice

2 Tablespoons of tomato sauce

Black pepper

Ground cumin

Curry powder

Smoked paprika

Ginger powder

Cherry tomatoes

Jalapenos

Sweet corn

Shredded feta cheese

Rocket

Guacamole

Sour sauce

Lime

- 1 For the homemade nachos: cut the wraps into triangles and place them neatly on the FryMaster baking tray. Drizzle a little oil, add salt, paprika, and the black sesame seeds.
- 2 Bake them in the previously preheated oven with the Airfry function at 190°C for 10 minutes. Leave them in the presentation tray.
- 3 For the chicken: boil the shredded chicken with the orange juice and reduce. Add the tomato, salt, and spices, stir and cook for 5 more minutes.
- 4 Serve over the nachos and garnish with the toppings: quartered cherry tomatoes, rolled jalapeños, sweetcorn, feta cheese, and a little bit of rocket. Serve with guacamole, sour sauce, and lime wedges.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/nachos-para-una-noche-de-cine/>

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