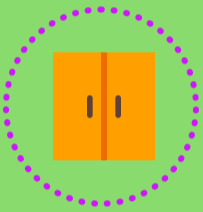


Chicken Fajitas

A simple vibrant meal the whole family will love!



Ingredients:



- 4tbsp Olive oil
- 1 lime - juiced
- 4 drops tabasco (optional)
- 6 tortillas



- 1 tbsp paprika
- 1 tbsp ground coriander
- pinch of ground cumin
- 2 garlic cloves crushed



- 2 chicken breasts - finely sliced
- 1 red onion - finely sliced
- 1 red pepper - sliced
- 1 red chilli (optional)
- Salsa

Instructions:



Step 1:

Mix the paprika, coriander, cumin, garlic, olive oil, lime and Tabasco into a bowl together with a pinch of salt and pepper. Stir the chicken, pepper, onion and chilli into the marinade



Step 2:

Heat a deep frying pan until hot and add the chicken and marinade mix into the pan - if there is too much, do it in two batches! Keep the mix moving on a high heat for 5 minutes.



Step 3:

Check that the chicken is cooked by taking a large piece out. put it on a chopping board and cut it open with a knife. if it is still raw, cook until it is done.



Step 4:

Put the tortillas in the microwave as directed on the packet. place your chicken mix into a large bowl and serve with a salad and Salsa.

