



Fajitas

Ingredients:

4 chicken fillets
1 red pepper
1 yellow pepper
1 red onion
1 lime
1 tbsp olive oil (or any cooking oil)
1 tbsp smoked paprika
1 tbsp cumin
1 tsp garlic granules OR 1 garlic clove
1 tsp chilli flakes (optional)
Salt and pepper

To Serve

Tortilla wraps
Grated cheddar
Sour cream

Method:

Cut the chicken into thin, evenly sized slices.
Finely slice the red and yellow pepper.
Finely slice the onion.



If using fresh garlic, chop/crush the clove.

Squeeze the juice from the lime.

Place all the ingredients into a bowl with the spices and mix well.

Put 1 tbsp oil into a pan over a medium heat.

When the pan has heated up, and add the fajita mix.

Cook until the chicken is cooked through and the vegetables have softened.

Serve on wraps with grated cheese and sour cream.

NOTE – You can use beef or pork for this recipe instead of the chicken fillets.