

Chicken Fajitas

 Serves 3  25 minutes

 Easy

Ingredients

2 chicken breasts, finely sliced
 1 red onion, sliced
 1 red pepper, sliced
 1 red chilli, sliced
 1 heaped tbsp smoked paprika
 1 tbsp ground coriander
 Pinch of ground cumin
 2 medium garlic cloves, crushed
 4 tbsp olive oil
 1 lime, juiced
 4-5 drops Tabasco
 6 medium tortillas
 Bag mixed salad
 Tub of salsa (optional)
 Sour cream or plain yoghurt (optional)



STEP 1:

Heat oven to 200C/180C fan/gas 6 and wrap 6 medium tortillas in foil.

STEP 2:

Mix 1 heaped tbsp smoked paprika, 1 tbsp ground coriander, a pinch of ground cumin, 2 crushed garlic cloves, 4 tbsp olive oil, the juice of 1 lime and 4-5 drops Tabasco together in a bowl with a big pinch each of salt and pepper.

STEP 3:

Stir 2 finely sliced chicken breasts, 1 finely sliced red onion, 1 sliced red pepper and 1 finely sliced red chilli, if using, into the marinade.

STEP 4:

Heat a griddle pan until smoking hot and add the chicken and marinade to the pan.

STEP 5:

Keep everything moving over a high heat for about 5 mins using tongs until you get a nice, charred effect. If your griddle pan is small you may need to do this in two batches.

STEP 6:

To check the chicken is cooked, find the thickest part and tear in half – if any part is still raw cook until done.

STEP 7:

Put the tortillas in the oven to heat up and serve with the cooked chicken, a bag of mixed salad, some soured cream and fresh salsa.