

## Easy chicken fajitas

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

### For the marinade

- 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

### To serve

6 medium tortillas

### Method

1. Heat oven to 180C and wrap the pile of 6 medium tortillas in foil.
2. Mix the marinade as listed above in a jug.
3. Stir 2 finely sliced chicken breasts, 1 finely sliced red onion, 1 sliced red pepper and 1 finely sliced red chilli into the marinade.
4. Heat a pan until hot and add the chicken and marinade to the pan.
5. Keep everything moving over a high heat for about 5 mins (turning often) until you get a nice charred effect. If your pan is small you may need to do this in two batches.
6. To check the chicken is cooked, find the thickest part and tear in half - if any part is still raw cook until done.
7. Put the tortillas in the oven to heat up. Place some cooked chicken in the middle of each tortilla and wrap around as shown by your teacher.



### SERVING SUGGESTION:

Serve with soured cream, salsa, guacamole, salad leaves etc.