

Chicken Fajitas

Ingredients

1 tbsp oil
1 red or green chilli
1 small chicken breast
Fajita mix **or** combination of spices from: ½ tsp cumin, ½ tsp paprika, ½ tsp garlic granules, ½ tsp chilli powder.
1 onion
1 green pepper
4 tortillas
1 tomato
25g cheddar cheese

Optional: 1 tbsp guacamole (or salsa)

Notes

- **Don't forget your apron.**
- **Plastic container with lid to take home in.**
- **Check allergies of consumer before serving.**



Method

- Slice the chilli, onion and green pepper.
- Chop the tomato.
- Grate the cheese.
- Add the chicken, chilli, spices and oil to the pan and cook for about 4 minutes. Check that the chicken is cooked.
- Add the onion and green pepper and continue to cook for a further 2 minutes.
- Spread a little chicken in the centre of the tortilla, add some tomato, cheese and guacamole, then roll up and serve.

Top tips:

- Warm the tortillas in the microwave for 20 seconds.
- Go for extra vegetables for a vegetarian alternative.

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