

**Chicken fajitas😊**

**Ingredients**:

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| 1131 tsp1 tsp22 tbsp8150ml100g11 bunch1 tspPinch  | Red pepperRed onionSkinless chicken breastsPaprikaGround cuminLimesOlive oilFlour tortillasNatural yoghurtCheddar cheeseTin of chopped tomatoesCorianderChilli flakesSalt and pepper |
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**Method**:

**Main**

* On a chopping board carefully slice the pepper and chicken into strips and finely chop the onion.
* Put all these ingredients into a bowl, cover with the paprika, cumin and squeeze the juice of 1 lime over it. Add a little salt and pepper, mix, and leave to marinate for 5 minutes.

**Salsa**

* Pour a tin of chopped tomatoes into a bowl and add to this the bunch of roughly chopped coriander. Squeeze into this the juice of 1 lime and add some chillies if you want.

**Get cooking!**

* In a hot pan cook the chicken, pepper and onion for about 8 – 10 minutes until nice and brown (charred!!)
* Warm the tortillas in the microwave or oven and then pile in the ingredients, cover with a little salsa, a sprinkle of cheese and a little yoghurt and enjoy.
* Delicious 😊



Please remember to send in your photos of you cooking the recipe and also the finished product. Send pictures in to alanrtilley@mail.com or text them across to 07817777739

I hope you are enjoying the recipes so far. We have 2 more recipes to come.

Keep sending in your photos 😊