

Easy chicken fajitas



Prep: 15 mins
Cook: 10 mins



Easy



Serves 4



Ingredients

2 chicken breasts, finely sliced

1 red onion, finely sliced

1 red pepper, sliced

1 red chilli, finely sliced (optional)

For the marinade

smoked paprika

1tbsp ground coriander

ground cumin

2 garlic cloves, crushed

4tbsp olive oil

1 lime, juiced

Tabasco

To serve

8 tortillas

mixed salad

230g fresh salsa

Method

- Step 1** Heat oven to 200C/180C fan/gas 6 and wrap 8 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 and one 230g tub of fresh salsa.

