

Fajitas



Ingredients

- 2 chicken breasts
- 1 red onion
- 1 pepper
- 1 tbsp smoked paprika
- 1 tbsp ground coriander
- pinch of cumin
- Black pepper, to season
- 2 garlic cloves
- 1 lime
- olive oil

**Not only am I yummy
but I am a good
source of protein
and tasty veg!**

Serves 4

Method

1. Finely slice the onion and pepper
2. Chop the chicken into small slices
3. Crush or finely chop the garlic. Juice the lime
4. Place the chicken onion and peppers into a mixing bowl. Add the paprika, coriander, cumin, garlic, and lime juice. Season with black pepper
5. Heat oil in a frying pan and add the chicken and veg mixture. Keep stirring on a high heat for around 5 minutes
6. Check the chicken is cooked - cut the biggest piece in half. If there are still raw parts continue to cook a bit longer
7. Once cooked tip into a large bowl and serve with wraps and salad

