

# Recipe: Fajitas

Use this step-by-step recipe card to make some tasty fajitas!

## Ingredients (for approximately eight fajitas):

- soft flour tortillas
- 700g diced chicken
- red, green and yellow peppers (1 of each)
- 1 large onion
- 1 tsp mild chilli powder (optional)
- ½ tsp garlic granules
- ½ tsp salt
- ½ tsp oregano
- ½ tsp cumin
- ½ tsp coriander
- vegetable oil
- 1 jar of salsa
- 1 jar of guacamole.

## Utensils:

- large wok or frying pan
- microwave
- large dish.

**1** Slice the peppers and onions into small strips.



**2** Heat some oil in a pan and add the chicken. Stir the chicken occasionally until it turns golden brown and is thoroughly cooked.



**5** Sprinkle a little water onto each tortilla wrap and warm for one minute in the microwave.



**3** Add the onion and peppers to the pan and stir.



**6** Add a little of the chicken mixture, along with some salsa, guacamole and any other extras you like (shredded lettuce, sour cream or grated cheese, for example) to one end of a tortilla wrap. Roll up and finish by folding the bottom up to stop the filling spilling out. Finally, enjoy!

**4** Add the spices, garlic and seasoning to the pan and stir through with the rest of the ingredients.

