

# Chicken Fajitas

## Ingredients

- 1 heaped tsp paprika
- 1 tsp ground coriander
- A pinch of ground cumin
- 2 garlic cloves,
- 1 tbsp olive oil
- $\frac{1}{2}$  lime
- 4 drops Tabasco
- 100g chicken
- $\frac{1}{2}$  red onion
- $\frac{1}{2}$  different coloured peppers
- $\frac{1}{2}$  red chilli, finely sliced (optional)

## Toppings

- Sour cream
- Grated cheese
- Lettuce
- Cucumber

## **Method**

1. Chop up the onion and garlic finely
2. Slice the peppers and chilli (If you are using it)
3. Juice the lime.
4. Prepare any topping you like.
5. Cut the chicken into strips
6. Mix the paprika, coriander, cumin, garlic cloves, olive oil, the juice of lime and Tabasco together in a bowl with a big pinch each of salt and pepper.
7. Stir chicken breasts, onion, pepper and red chilli, into the marinade.
8. Heat a frying pan until smoking hot and add the chicken and marinade to the pan.
9. Assemble the wrap with the chicken mixture and toppings.