



READY TO COOK
BY HARRIS FARM

CREATE THIS MEAL WITH...
DAVE'S RECIPE BOX

CHICKEN FAJITAS WITH AVOCADO AND TOMATO SALAD



PREP
15 min



COOK
25 min



SERVES
4

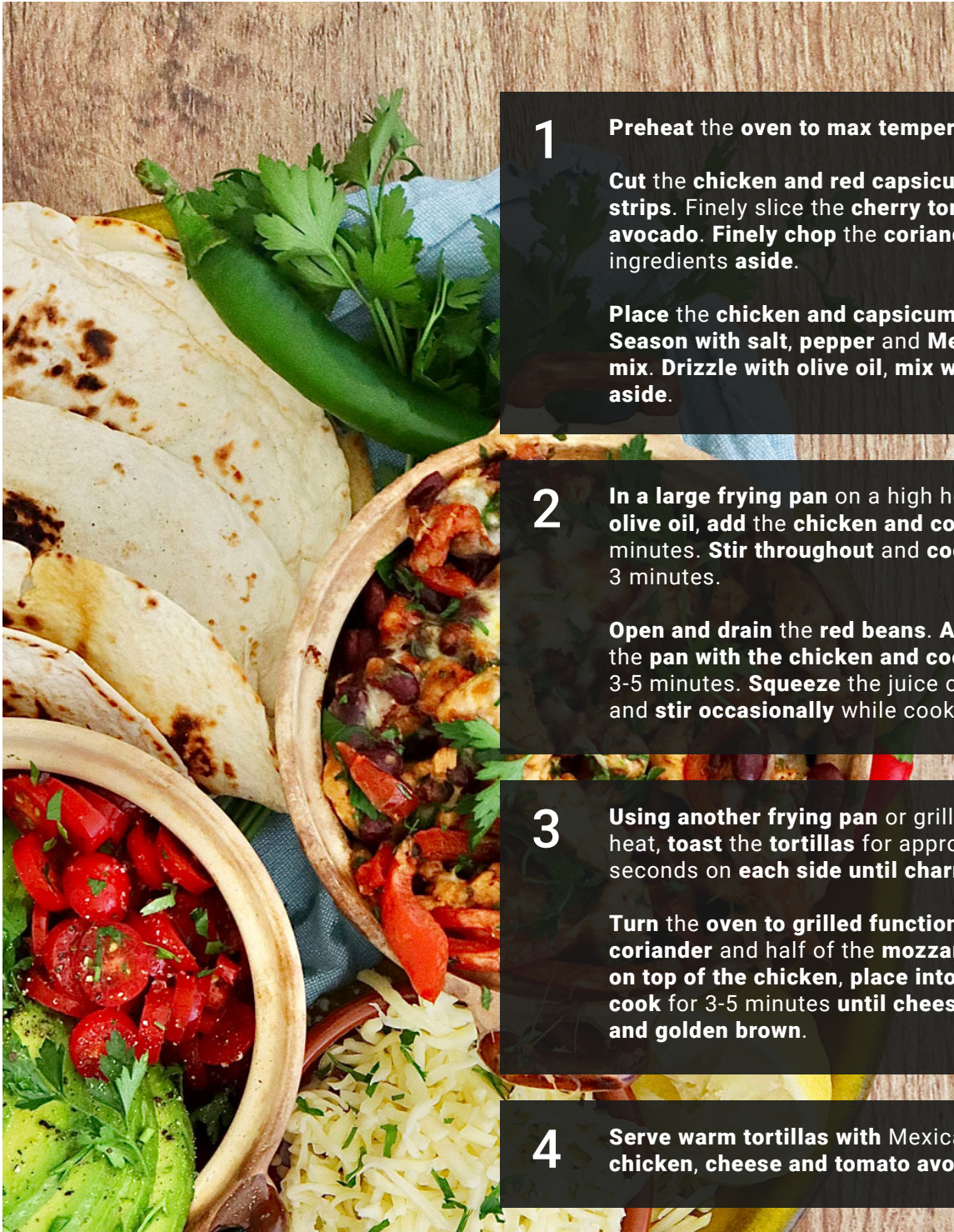
INGREDIENTS:

- > 500g Chicken Breast
- > 1 Red Capsicum
- > 1 Tbsp Mexican Spice Mix
- > 400g Red Kidney Beans
- > 10 Fajitas
- > 1 Large Avocado
- > 200g Sweet Delights Tomatoes
- > 250g Mozzarella Cheese
- > 1 Coriander Bunch
- > 1 Lemon

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > Salt and Pepper

METHOD – GET COOKING!



1 Preheat the oven to max temperature.

Cut the **chicken and red capsicum** into thin strips. Finely slice the **cherry tomatoes and avocado**. Finely chop the **coriander**. Set all ingredients **aside**.

Place the **chicken and capsicum** into a bowl. Season with **salt, pepper and Mexican spice mix**. Drizzle with **olive oil**, mix well and set **aside**.

2 In a large frying pan on a high heat, drizzle **olive oil**, add the **chicken** and cook for 2 minutes. **Stir throughout** and cook further for 3 minutes.

Open and drain the red beans. Add them to the pan with the **chicken** and cook for another 3-5 minutes. **Squeeze** the juice of **half a lemon** and **stir occasionally** while cooking.

3 Using another frying pan or griller on a high heat, **toast** the **tortillas** for approximately 20 seconds on **each side until charred**. Set **aside**.

Turn the oven to **grilled function**. Sprinkle the **coriander** and half of the **mozzarella cheese** on top of the **chicken**, place into the oven and cook for 3-5 minutes **until cheese is melted and golden brown**.

4 Serve warm **tortillas** with **Mexican spiced chicken, cheese and tomato avocado salad**.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
online@harrisfarm.com.au