



MEXICAN FAJITAS

INGREDIENTS

- 2 chicken breasts, in strips
- 2 tbsp olive oil
- 1 small red onion, sliced
- 1/2 red pepper, sliced
- 1/2 yellow pepper, sliced
- Lettuce, sliced
- 2 spring onions, sliced
- 2 tbsp Much Adobo About Nothing
- 2 tortilla wraps

Chicken fajitas are on the menu here every week because they're so quick and easy to make. We like ours just as they come, but feel free to add grated cheese, soured cream or guacomole according to taste.

INSTRUCTIONS

1. Pre-heat the oven to 180 °C
2. Mix one tbsp olive oil and one tbsp Much Adobo About Nothing with the sliced chicken breasts and put aside for 10 minutes
3. Add the sliced red peppers and onion to a baking tray and shake with 1 tbsp olive oil. Then sprinkle one tbsp Much Adobo About Nothing on top and shake to coat
4. Place in the oven for 20 minutes, stirring to mix up after 10 minutes
5. During the final 10 minutes in the oven, heat the remaining tbsp of olive oil in a pan. When hot, add the sliced chicken and cook for 10 minutes, stirring occasionally
6. When cooked assemble the fajitas and serve with BBQ and chilli sauces



Feeds
2



Prep time
15 m



Cook time
20 m

