



Calder's Kitchen

Traditional
Family Recipe

 Medium

 Hot

Calder's Kitchen

CHILLILILLI OR SILLYLILLI
CHICKEN FAJITAS



Note, this recipe works equally well with a meat free alternative to chicken such as Quorn or 'What the Cluck' from the Vegetarian Butcher

INGREDIENTS: (Serves 2)

PREP TIME - 5 MINS
COOKING TIME - 15 MINS

- 200g Chicken pieces (or left over chicken from your Sunday roast)
- A couple of red/green mixed peppers, chopped
- 1 red onion, chopped
- 1 glug of vegetable or sunflower oil
- Packet of Fajita mix (or use your own blend of Mexican spices)
- 1 Tbsp Calder's Kitchen Chillililli (for medium spice) or Sillylilli (hot)
- Splash of vinegar
- 1 Tbsp Mayonnaise / Vegan Mayo or Crème Fraiche
- 1 Packet of tortilla wraps

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METHOD:

- If not already cooked, pan fry the chicken in oil until cooked and set aside
- Keep pan on the heat, add a splash more oil if needed and add the onion and peppers
- Cook on medium heat for 5 minutes then add the cooked chicken and stir in
- Add the spices or fajita mix, stir in so that the chicken and vegetables are coated and cook on low for 2-3 minutes.
- Add the splash of vinegar and tablespoon of Sillylilli then simmer on a low heat for 5 minutes until all warmed through



SERVE INTO TORTILLA WRAPS OR ON A BED OF TORTILLA CHIPS AND ADD THE MAYO OR CRÈME FRAICHE.



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