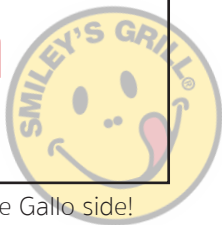


Chicken Fajitas



a Mexican feast with a zesty tomato Pico De Gallo side!

Cooking Instructions

Ingredients:

500g Smiley's Home Foods Fajita Chicken

50g Smiley's Home Foods sliced onion

100g Smiley's Home Foods sliced pepper

100g tomato

1/2 small onion finely chopped

small bunch coriander

juice of 1 lemon

3-4 tbsp oil

tortillas or rice to serve

1) Heat a drizzle of oil in a large pan over medium-high heat. Add sliced onion and bell pepper. Cook, tossing, until softened, 4-5 minutes. Remove from pan and set aside.

2) While veggies cook, chop tomato and coriander. Add tomato, coriander and lime juice into a bowl with some finely chopped onion. Toss to combine and season with salt and pepper.

3) Add a drizzle of oil to the pan used for veggies over a medium high heat and then add the chicken. Cook, tossing, until chicken is no longer pink in center, 3-4 minutes. (Cooking times vary per appliance. Always make sure chicken is fully cooked before consuming.)

4) Return veggies to pan along with a squeeze of lemon juice and some freshly chopped coriander. Toss to combine, then remove from heat.

5) Serve with pico de gallo in tortillas and make wraps or enjoy with rice. We also recommend sour cream, grated cheese and shredded lettuce as

extra toppings!

BONUS RECIPE!

You can use any leftover fajita chicken to make quesadillas. Place a tortilla in a hot frying pan, sprinkle some mozzarella cheese onto the tortilla and then top with chicken. Add some more mozzarella cheese on top. Fold tortilla in half. Cook for 2 minutes, flip and cook the other side! Cut into wedges, then serve with pico de gallo and sour cream on the side.