

this kit includes: chicken thighs sliced onion sliced pepper grated carrot BBO sauce

you will also need:

3-4 tbsp oil

tortillas or rice to serve

* Cooking times vary per appliance. Always make sure chicken is fully cooked before consuming.



1 COOK CHICKEN

Heat oil over a medium heat and then add chicken to the pan. Cook until no longer pink inside, about 3 - 5 minutes.*

2 ADD VEGGIES

Add sliced green pepper and sliced onion. Let cook until vegetables begin to soften, about 4-5 minutes.



3 ADD BBQ SAUCE Add 3 TBSP of BBQ sauce, stir well and let cook for a further 2 minutes.

4 A FINAL CRUNCH



Add grated carrots and stir through until fully combined. Let cook for just 1 minute.

5 SERVE & ENJOY

Serve your Mexican chicken however you like. We suggest serving with white rice, or in a sandwich. Enjoy!

BONUS RECIPE

You can use any leftover 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 to tortilla in half. Cook for 2 minutes, flip and cook the other side! Cut into wedges, then serve with and sour cream on the side.

