

Uncle Tommy's Chicken Fajitas

This was the first dish that I cooked for Jennie in our salubrious Dalkeith Road HQ back when we were in Graduate School. Probably one of the few reasons she still puts up with me! My Uncle Tommy gave me the recipe when I moved out of home.

Ingredients

4 Chicken Breasts, sliced
One large onion, sliced
Smoked paprika, one tablespoon
Oregano, two teaspoons
Chilli powder, two teaspoons (depending on taste, I would have more!)
1 lime
Salt and Pepper
1 red pepper, sliced
1 yellow pepper sliced (any peppers will do really)
Baby corn, 1 packet, sliced length-wise
Olive Oil, two tablespoons, plus more for frying
Tortillas
Dips of your choice

Method

Mix the chicken with the paprika, oregano, chilli powder, olive oil, and the juice of the lime. Season with salt and pepper, and marinade for as long as you can, or while you chop the veg.

Fry the onion over a medium-hot heat then add the chicken mix. Brown the chicken, then add the remaining veg. Cook for 15 min, and serve with warmed tortillas (wrap these in foil and cook in the oven at 180 °C for 5-7 min). Tesco or Morrisons dips will suffice, and if you want a side, then frozen sweet potato fries are an easy option!