




Chicken Fajitas



 15 min

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 4 Servings

INGREDIENTS

- ☐ Chicken Breasts (700 g)
- ☐ Chilli Powder (2 tsp)
- ☐ Ground Cumin (2 tsp)
- ☐ Dried Oregano (2 tsp)
- ☐ Smoked Paprika (1 tsp)
- ☐ Red Bell Pepper (1)
- ☐ Yellow Bell Pepper (1)
- ☐ Orange Bell Pepper (1)
- ☐ Red Onion (1)
- ☐ Garlic (3 cloves)
- ☐ Olive Oil (2 tbsp)
- ☐ Cilantro Leaves (1/4 cup)
- ☐ Tortillas (4)
- ☐ Lime (1)

PREPARATION

Cut the chicken breasts into thin strips. Cut the bell peppers and onion into slices. Mince the garlic and chop the cilantro leaves.

COOKING

- ① In a small bowl, combine chili powder, cumin, oregano, paprika, and add salt and pepper, to taste. Toss the chicken strips with the mixture.
- ② Add the olive oil over medium heat into a pan. Add the garlic and chicken strips, and cook until just cooked.
- ③ Add the onions and sliced peppers and cook for an additional 2 minutes.
- ④ Serve with tortillas and squeeze lime juice over the mix.

