



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)

④ Serve with tortillas and squeeze lime juice over the mix.

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.

