

Chicken Fajitas

Serves 2

What you'll need:

For the fajitas	For the fajita spice mix	For the salsa
<ul style="list-style-type: none">• Chicken breasts or thighs• Onion• Peppers• Iceberg lettuce, for the wraps	<ul style="list-style-type: none">• 3 tsp ground cumin• 3 tsp ground coriander• 2 tsp oregano• 1 tsp paprika• 1-2 tsp chilli flakes• 2 tsp garlic granules	<ul style="list-style-type: none">• Olive oil• Lime juice• Tomatoes• Coriander

Method

1. Make the salsa. Finely chop about $\frac{1}{4}$ red onion, some tomatoes and a handful of fresh coriander leaves. Mix in a bowl with half a lime juice and a tablespoon or 2 of olive oil. Set aside and let the flavours mingle while you get everything else ready.
2. Make a batch of fajita spice mix - the quantities listed are enough for 2 or 3 recipes. I use the same spice mix for Chilli con Carne.
3. Slice the fajita ingredients; chicken into strips, peppers and onion in similar size slices/ batons. Coat everything with fajita spice mix. On a medium high heat, pan fry the onions for 2-3 minutes in a dash of olive oil, then add the peppers. When cooked, remove from pan and set aside.
4. Fry the chicken strips in the same pan on a medium heat until golden and cooked through.
5. Serve up with a squeeze of fresh lime juice and some salsa in iceberg lettuce wraps. Optional; add some grated cheddar cheese and a dollop of sour cream. Some guacamole or sliced avocado. If you like an extra kick, add some jalapeño's or fresh red chilli!

Notes & tips

ground spices the ones listed are a great combination, but if you don't like one of them, or you don't have all of them, don't worry. If you like things on the fiery side you may want to add extra chilli - or leave it out altogether. You really can make this your own!

veggie option see our vegetable & halloumi fajita recipe: <https://www.purition.co.uk/blogs/the-daily-feed/veggie-halloumi-fajitas>

optional avocado or homemade guacamole. Grated cheese. Sour cream. Jalapenos.