

# Chicken Fajita Wraps

Bring a container to take them home in

## Ingredients

- 2 large chicken breasts, finely sliced
- 1 red onion, finely sliced
- 1 red pepper, sliced
- 1 red chilli, finely sliced (optional)

### For the marinade

- 1 heaped tbsp smoked paprika
- 1 tbsp ground coriander
- pinch of ground cumin
- 2 medium garlic cloves, crushed
- 4 tbsp olive oil
- 1 lime, juiced
- 4-5 drops Tabasco (Optional)

### To serve

- Tortilla wraps

## Method (Chicken filling)

- 1) Mix 1 heaped tbsp smoked paprika, 1 tbsp ground coriander, a pinch of ground cumin, 2 crushed garlic cloves, 4 tbsp olive oil, the juice of 1 lime and 4-5 drops Tabasco together in a bowl with a big pinch each of salt and pepper.
- 2) Finely slice 2 chicken breasts and add to the marinade, leave for 5 minutes.
- 3) Add the chicken and marinade to a pan.
- 4) Finely slice a red onion, 1 red pepper and red chilli (if using).
- 5) After a few minutes add the sliced onion, pepper and chilli to the pan.
- 6) Keep everything moving over a high heat for about 5 mins.
- 7) To check the chicken is cooked, find the thickest part and tear in half - if any part is still raw/pink cook until done.
- 8) Return the chicken to the heat for a few extra minutes if the chicken was still pink in the middle.