

Cheeky Chicken Fajitas

Serves 6

Cuisine: Mex

Preparation Time: 30 Minutes plus marinating time

Cooking Time: 20 Minutes

Ingredients:

3 Onions, roughly sliced into wedges
2-3 Red chillies, deseeded & sliced (if you like it really hot, leave seeds in)
2 Garlic cloves, crushed
2 Limes cut into wedges
6 Chicken breasts, trimmed and sliced
4 Red and yellow peppers, cored, deseeded and sliced
12 Corn tortillas
2-3 Good lugs of olive oil
Maldon sea salt and freshly ground black pepper
Guacamole and soured cream (and Salsa if you like)
Big handful of chopped fresh coriander
Grated rind and juice of 2 limes
Coriander leaves to garnish

Method:

1. Place the onions, chillies, garlic, chopped coriander, lime rind and juice into a bowl and mix
2. Add the chicken slices and stir in and rub with the marinade. Cover with cling film and leave in fridge for at least 1 hour (it gets hotter the longer you leave it).
3. Heat the oil in a chef's pan or frying pan.
4. Remove the chicken and onions from the marinade and reserve.
5. Add the peppers to the pan and fry until starting to soften.
6. Add the chicken and onions to the pan and cook, stirring thoroughly, until the chicken is browned to golden and the peppers are charring around the edges.
7. Add the marinade, lower the heat and cook for 5 mins, stirring occasionally until the chicken is cooked through.
8. At the same time, warm the tortillas in a low oven for 5 mins.

To Serve:

Place the chicken mixture in a serving bowl and sprinkle with chopped coriander. Serve with the tortillas stacked up with guacamole and soured cream and the wedges of fresh lime

Chef's Notes:

Now this is messy family food or TV fodder but absolutely delicious! There are no rules to my mind about constructing your tortilla and filling. However, try laying your tortilla flat on your plate, spread a layer of guacamole on first, then some soured cream, then the chicken pieces and mix. Fold into a cone shape and then bend the end over to form a 'wrap' with filling. If you tank it up, its not going to happen so be sparing on the filling until you get the hang of it.....Happy Days!!

Make your own tortillas? Nah – why would you do that – life is too short! Supermarket tortillas are just the ticket.