







Chicken fajitas: Prepare and cook the ingredients

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| 1 Red Pepper | 1 Red onion | 1 Chicken breast | 1 lime | 1 tsp Paprika | Black Pepper |

1. Cut the pepper and the chicken into strips



2. Peel and slice the onion

3. Put the pepper, onion, and chicken into a bowl with the paprika.



4. Squeeze the juice of half a lime, add some olive oil, black pepper and mix well.

5. Put the red pepper, onion and chicken into a pan to cook for 6 to 8 minutes.



6. Turn the pieces of chicken and vegetables over so they don't burn.

Chicken Fajitas: Prepare the guacamole and make the fajitas

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|  |  |  |  |  |  |  |
| 1 Avocado | 2 Flour tortillas | ½ tsp Chilli Powder | ½ tsp Ground Coriander | 150ml Natural Yogurt | 5 cherry tomatoes | 50g Grated Cheese |

1. Chop the tomatoes and put into a bowl.
Add the Chilli powder and Ground Coriander.



2. Cut the avocado in half. Scoop out the flesh and put into the bowl.

3. Squeeze the lime juice over the avocado and tomatoes. Then chop finely.



4. Warm the tortillas up in a microwave and put on to plates.

5. Put the cooked chicken and vegetables in the middle of the tortilla.



6. Add yogurt, guacamole and cheese before folding your fajita and eating.