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Chicken Fajitas



Today you are making Fajitas for lunch.

Collect the **INGREDIENTS** you need, get the **EQUIPMENT** ready and follow the **RECIPE**.

Ingredients			Kitchen Equipment			
 Chicken	 Red onion	 Red pepper	 Knife	 Chopping board	 wooden spoon	
 Yellow pepper	 Sour cream	 Oil	 Frying pan	 Bowl	 Measuring spoons	
 Garlic	 Chilli powder	 Smoked paprika	 Juice	 Microwave	 hob	
 Cumin	 Lime juice	 Tortilla wraps	 plate			
 Avocado	 Coriander					



Turn the page



Recipe

1



+



Slice the chicken, peppers and red onion.



2



Heat the oil in a frying pan.



3



Fry the chicken, when cooked place on a plate.



4



+







In the same pan Fry the peppers and red onion.



5    and  fry for 1  minute.



6  Add 1/4 **tsp**  chilli powder, 1/4 **tsp** smoked  paprika, 1/4  ground

 cumin and  fry for 2  minutes.



7  Add  squeezed  juice of a  lime.



8  Mix the  chicken,  peppers and  red onion  together.



Turn the page

9



Add



chopped



coriander.



10



Warm

the

tortilla wraps



in

the

microwave.



11



Wrap

the



mixture

with



slices

of



avocado

and

a dollop of



sour cream.



12



Eat

+

and



enjoy