

Ready, Steady Cook

Fordbridge Style.

Fajita Fun – for the whole family!

Ingredients:

2 peppers (red and orange are the favourites in my house)
1 onion
2 cooked chicken breasts (this depends on how many people you are cooking for!)
Tortilla wraps
Fajita spice mix (alternatively use chilli flakes, piri-piri spices anything you like really!)
1 jar of fajita cooking sauce (Asda's is amazing!)
Grated cheese
Choice of dips (ours is sour cream and chive with some tomato salsa thrown in to)

Method:

1.Slice your peppers length ways, similarly with your onion slice it into small wedges.
2. Add these to a pan with a small amount of oil, keep them moving so they don't burn, be careful as the pan will be hot, keep a safe distance away.
3. When the vegetables have softened (the onion is a little brown), its time to chop the cooked chicken into bitesize chunks. We have used cooked chicken as its safer for little hands but if an adult lets you, uncooked chicken can also be used but MUST be cooked before putting into the pan!
4. Once the chicken is chopped, add to the pan and mix in with the vegetables.
5.Now add in your chosen spices, mix it together, then add in the jar of sauce and leave to simmer for around 8-10 minutes.
6. Whilst this is simmering, lay the table with all the fancy parts you like to add to your fajitas – we had: grated cheese, lettuce, sour cream & chive dip and tomato salsa.
7. Put your tortilla wraps in the microwave for 35 seconds to warm through, then it's time to assemble.
8. I am very particular about how to wrap my fajitas- always start from the edge! But most importantly, enjoy!



I will start remembering to take pictures of the food on my plate!