

CHICKEN FAJITAS



Makes: 4



Prep Time: 10 mins



Cook Time: 5 min



INGREDIENTS

(220 g) pkgs Marc Angelo Sweet BBQ Chicken Breast Portions	2
vegetable oil	1 tbsp
flour tortillas	4

Toppings

Sliced red onions, Diced red or green peppers, Diced avocado or guacamole, Chopped tomatoes, Shredded lettuce, Shredded cheese, Sour cream, Sliced olives, Salsa

COOKING INSTRUCTIONS

- Cut chicken into 1/4" (1 cm) wide strips.
- Heat oil in large frying pan over medium-high heat. Add chicken. Stir-fry, stirring often, about 5 minutes, or until no longer pink inside. Remove from pan. Set aside.
- Wrap tortillas in paper towels. Microwave for about 20 seconds or just until warm.
- Place warm tortilla on a plate. Top with chicken and desired toppings. Fold over or roll up.

TIPS

- Replace chicken with Marc Angelo Pork Loin Centre Steaks.
- Tortillas can also be warmed, wrapped in foil in a 350° F (180° C) oven for 5 minutes.
- Use gluten-free tortillas for a gluten-free dish.