

FAJITAS

**YOUNG
CARERS**

PREP: 20 MINS
DIFFICULTY: EASY
COOK: 10 MINUTES
*serves a family 3-5
depending on ages*

INGREDIENTS

4 CHICKEN BREASTS (OR 2)
OLIVE OIL FOR FRYING
1 ONION FINELY DICED
1 PEPPER DICED
2 TSP FAJITA SEASONING
6-8 TORTILLAS

OPTIONAL

CHEESE
SALSA
SALAD
SOUR CREAM

STEP 1:

PREPARE YOUR ONION AND PEPPER BY FINELY DICING AND SETTING TO THE SIDE.

STEP 2:

THEN YOU WANT TO PREPARE YOUR CHICKEN BREASTS BY DICING OR CUTTING INTO STRIPS.

STEP 3:

HEAT A LITTLE OLIVE OIL IN A FRYING PAN AND POUR THE CONTENTS OF THE CHICKEN BOWL INTO THE PAN. COOK FOR 5-8 MINUTES OR UNTIL THE CHICKEN CHUNKS ARE COOKED THROUGH

STEP 4:

THEN YOU WANT TO ADD YOUR ONION, PEPPER AND FAJITA SEASONING TO THE PAN AND FRY FOR ANOTHER 2-3 MINUTES

STEP 5:

NOW YOU WANT TO GET YOUR TOPPINGS READY. PLACE YOUR CHEESE, SALSA OR SALAD INTO SMALL SERVING PLATES OR BOWLS AND PLACE ON THE TABLE OR TO THE SIDE.

STEP 6:

HEAT THE TORTILLAS ACCORDING TO THE PACK INSTRUCTIONS AND PUT THE COOKED CHICKEN IN A BOWL

STEP 7:

CHOOSE YOUR TORTILLA, PICK YOUR TOPPINGS, ROLL THEM UP AND EAT!

