

MARINATED CHICKEN FAJITA



Sliced Chicken Fillet with Mexican Spice Served in a Corn Tortilla with Blenders Fajita Sauce and Sour Cream.



PREP TIME
10 MIN



COOK TIME
10 MIN



SERVINGS
4

Ingredients



- 8 corn tortillas
- 2 chicken breasts, finely sliced
- 1 red onion, finely sliced
- 1 red pepper, finely sliced
- 1 red chilli, finely chopped
- 1 tbsp ground coriander
- 1 tsp ground cumin
- 2 cloves of garlic, crushed
- Juice of 1 lime
- 4 tbsp rapeseed oil
- 20g Jalapenos, chopped (optional)
- 240g [Blenders Fajita Sauce](#)
- 120g [Blenders Salsa Sauce](#)
- 100g sour cream

Allergens

Contains Gluten, Milk



Method

1. Mix the spices, garlic, rapeseed oil and lime juice in a large bowl. Season with salt and pepper.
2. Add the chicken and allow the spices to infuse for about an hour.
3. Heat a frying pan or skillet until very hot. Pan-fry the chicken and chopped vegetables for 5 minutes moving constantly. Add the [Fajita sauce](#) and continue to cook for a further 3 minutes until piping hot.
4. Warm the tortillas in an oven for 5 minutes.
5. Serve the chicken on the tortillas with some sour cream and [salsa](#) on the side and chopped jalapenos for extra spice!

