

Taste of Mexico

Ingredients

- 2 large chicken breasts, / Beef or vegetarian option
- 1 red onion, finely sliced
- 1 red pepper, sliced
- 1 red chilli, finely sliced (optional)

For the marinade

- Fajita Spice Mix or Smoked paprika and mild chilli powder.
- Olive oil

To serve

- 6 mediums tortillas
- bag mixed salad
- Premade salsa – Or make your own as an extension task.



Optional Salsa – Stretch and Challenge

Ingredients

- 4-6 medium tomatoes, finely chopped
- ½ red onion, very finely chopped
- 1 small garlic clove, chopped
- ½ lime, juiced
- ½ bunch of coriander, roughly chopped

Method for Salsa

Combine the tomatoes, red onion, garlic, lime juice and coriander in a bowl. Stir, then refrigerate until ready.



- **STEP 1**
Heat oven to 200C/180C fan/gas 6 and wrap 6 medium tortillas in foil.
- **STEP 2**
Mix the fajita spice with olive oil to create a marinade
- **STEP 3**
Stir 2 finely sliced chicken breasts, 1 finely sliced red onion, 1 sliced red pepper and 1 finely sliced red chilli, if using, into the marinade.
- **STEP 4**
Heat a griddle pan until smoking hot and add the chicken and marinade to the pan.
- **STEP 5**
Keep everything moving over a high heat for about 5 mins using tongs until you get a nice charred effect. If your griddle pan is small you may need to do this in two batches.
- **STEP 6**
To check the chicken is cooked, find the thickest part and tear in half – if any part is still raw cook until done.
- **STEP 7**
Put the tortillas in the oven to heat up and serve with the cooked chicken, a bag of mixed salad and the optional salsa (you can make your own as an extension task or buy premade.)