**Chicken Enchiladas**

(working in pairs)

*Ingredients –*

* 4 x tortilla wraps
* 2 chicken breasts
* 1 pepper
* 1 onion
* 1 tablespoon kidney beans
* 1 clove garlic
* 1 teaspoon fajita seasoning
* 3 x tablespoons passata
* 50g cheese

*Method –*

1. Prepare yourself and your work area. Preheat the oven to 180C.
2. Slice the onion, garlic, pepper and chicken into strips.
3. Fry the chicken in the wok in a little oil, when cooked add the onions and garlic.
4. Add the peppers, cook for a couple more minutes then add the seasoning.
5. Spread a thin layer of passata on each wrap.
6. Divide the chicken mixture between each wrap, roll up and place in foil dish.
7. Spread a thin layer of passata over each wrap and top with grated cheese.
8. Place in oven for 20 minutes.

