**Chicken fajitas:** Prepare and cook the ingredients

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| http://www.picpedia.co.uk/images/r/red-pepper.jpg | http://cdn3.volusion.com/gyauc.spxen/v/vspfiles/photos/REDONION200-2.jpg?1342260329 | https://www.cookingplanit.com/public/uploads/inventory/chicken_breast__1332428869.jpg | http://lenaskitchen.files.wordpress.com/2008/05/lime3.jpg | http://www.premierexports.co.uk/1745-1451-large/schwartz-paprika-jar-34g.jpg | http://cdn.micksnutsonline.com.au/wp-content/uploads/2014/08/Grinder-Organic-Whole-Black-100.jpg | http://upload.wikimedia.org/wikipedia/commons/5/56/NCI_flour_tortillas.jpg |
| **1**Red Pepper | **1**Red onion | **1**Chicken breast |  **1**lime | **1** tspPaprika | Black Pepper | **2** Flour tortillas  |



1. Cut the pepper and the chicken into strips



2. Peel and slice the onion

![Chicken Chorizo Wrap 2 Chicken Breasts / Chorizo / Red Pepper / Red Onion / Tortilla Wraps / Sour Cream / Cumin Powder / Smoked Paprika / Oil (not pictured) (1) [[MORE]] CHOP pepper and onion bits SLICE chicken breast into thin strips THROW into a bowl ADD one teaspoon of cumin, smoked paprika and a drop of oil (2) MIX together CUT chorizo into strips HEAT a frying pan and another pan SIZZLE chicken in frying pan POUR drop of oil into other pan SOFTEN peppers and onion in other pan (3) TOSS chorizo into chicken pan (3) SPRINKLE paprika into sour cream and stir STIR softened veg with chicken and chorizo SPOON sour cream onto tortilla wrap (4) PILE on chicken chorizo mix (4) WRAP it tight. Tight. (5) GET the book on iTunes GO COOK YOURSELF]()

3. Put the pepper, onion, and chicken into a bowl with the paprika.



4. Squeeze the juice of half a lime, add some olive oil, black pepper and mix well.



5. Put the red pepper, onion and chicken into a pan to cook for 6 to 8 minutes.



6. Turn the pieces of chicken and vegetables over so they don't burn.



7. Warm the tortillas up in a microwave and put on to plates.

8. Put the cooked chicken and vegetables in the middle of the tortilla.



9. Add yogurt, guacamole and cheese before folding your fajita and eating.