

Chicken Fajitas

Serves 4

Ingredients

1-2 red pepper
1 medium red onion
2- 4 chicken breasts
2 teaspoon smoked paprika
½ teaspoon ground cumin
2 limes / or lime juice
olive oil
8 small flour tortillas , or 4 large
300 ml creme fraiche / sour cream /
natural yogurt
50 g Cheddar cheese

SALSA

½-1 fresh red chilli , to your taste
cherry tomatoes
fresh coriander , (30g)
lime
extra virgin olive oil



If you're making this with your family, take a look at Buddy Oliver's video for how to make it super easy!

Chicken Fajitas, Buddy Oliver

Method

Heat a frying pan / wok / griddle pan

Chop and deseed the pepper

Slice the onion and any other veg

Slice chicken into long strips

Place pepper, onion and chicken into a bowl.

Add 2 tsp paprika, ½ tsp cumin and the juice of a lime

Drizzle with olive oil and leave to marinade for 10 minutes.

Make the salsa

Finely chop the chilli

Roughly chop the tomatoes and coriander

Season with salt and pepper. Squeeze over lime juice.

Cook the chicken in the hot pan until cooked through (6-8- minutes). Keep turning.

Warm the tortillas in the microwave or in a dry pan.

At the table, make the fajitas but piling in the chicken mixture, grated cheese, salsa and creme fraiche. Roll it up and enjoy!

You can add rice, sweetcorn, guacamole and shredded iceberg lettuce. I hope you all enjoy.



What else can I make with my creme fraiche?

Super quick creamy pasta with peas and bacon

Cook pasta. Cook peas.

Chop a little bacon into small pieces. Fry it in a large frying pan

Stir the pasta, bacon and peas into the pan. Add some creme fraiche, grated parmesan or other cheese. If its too dry add a bit of water from the pasta or peas. Gorgeous

