

Chicken Fajitas

Serves: 4

Prep time: 15 minutes + 30 minutes marinating time

Cook time: 15 minutes



1 ½ serves per portion

Ingredients

- 3 tablespoons olive oil
- 2 garlic cloves, minced
- 1 teaspoon ground cumin
- 1 fresh red chilli or ½ teaspoon ground chilli powder
- 1 cup fresh coriander, finely chopped, plus extra to serve
- ¼ cup fresh lime juice
- 4 skinless chicken thighs, fat trimmed
- 3 large capsicums (different colours), deseeded and sliced
- 1 large red onion, sliced
- 1 large avocado, sliced
- 8-12 small flour or corn tortillas

Method

COMBINE 2 tablespoons oil, garlic, cumin, chilli, coriander and lime juice in a shallow bowl.

ADD chicken thighs and mix to coat. Marinate for at least 30 minutes. Drain well.

HEAT a large pan over medium heat. Add remaining oil.

SEAR the chicken thighs on both sides until golden, approximately 7-10 minutes each side, turning once.

TRANSFER the chicken to a plate and loosely cover with foil to rest.

USING the same pan with the chicken cooking juices retained, add the capsicums and onion and cook until soft.

CUT the chicken thighs into strips.

ARRANGE the chicken, capsicum onion mix, avocado and extra coriander on a platter.

SERVE with crisp corn or soft warmed flour tortillas.



Everyday Food

Recipe courtesy of the Country Kitchens team