

Chicken Fajitas



There is no doubt that dinner tastes better when eaten with family and nothing beats this sizzling cheesy take on traditional Fajitas; a real family favourite.

Ingredients

300 g chicken breast fillets, trimmed

40 g packet Fajita seasoning

1 x packet of red, green & yellow capsicums, cut into thin strips

1/2 cup grated Mozzarella cheese

Method:

1. Preheat oven 180C.
2. Cut the chicken fillets lengthways into tenders and then toss with the fajita seasoning.
3. In a large non-stick frying pan over medium-high heat, cook the chicken for 2 minutes.
4. Add the capsicums and cook stirring occasionally for 4 minutes or just until tender.
5. Spoon the mixture into a baking dish and sprinkle with cheese before baking for 8 minutes or until chicken is cooked through and the cheese golden and bubbling.

6. Serve sprinkled with fresh coriander, or lime wedges. Add a simple garden salad of Cos lettuce, sliced tomatoes and avocado with a handful of your family's favourite corn chips for a meal that is dressed to impress!