

Recipe

Chicken fajitas Fajitas de Pollo



quick & tasty!

The fajita is truly a Tex-Mex food (a blending of Texas cowboy and Mexican ranchero foods), which in its original version was prepared with grilled and then small cut beef and served with strips of green chile on a wheat tortilla. Nowadays fajitas are often prepared not only with beef, but with chicken or fish, served in a hot **iron skillet** with grilled onions and bell peppers. The only true fajitas, however, are made from skirt steak.

Ingredients for 4 servings:

- 400g pechuga de pollo
- 3 onions
- 3 bell peppers (red, green, yellow)

Fajita seasoning-Mix*

frozen guacamole*

- Crème fraîche
- 1 can **frijoles refritos***
- 18 **flour tortillas***

Hot Sauce „Hot“ or „medium“*

Salt and pepper

Chiles Jalapeños nachos*

*(available from us)

Cut the chicken breast, bell peppers and onions in stripes. Sprinkle the chicken meat all over with **fajita seasoning-Mix**.

Glaze the onions in a large, lightly oiled, saucepan or wok until tender, add the chicken meat and sear. Add bell peppers, sauté them shortly and season with salt and pepper. Let cook for about 15 Min. over low heat.

Guacamole

500g plastic bag, frozen (-18°C)
Product-Nr.: 100162



Ambient wheatflour tortillas 6"

Ø aprox. 16cm, 18 pieces bag
Product-Nr.: 205003

Chiles Jalapeños Nachos

green Jalapeño slices,
200g can
Product-Nr.: 000462



Salsa Casera roja
210g can
Product-Nr.: 300203



Fajita Seasoning-Mix
for Fajita marinade,
100g bag
Product-Nr.: 301736



Refried pinto beans
pureed pinto beans, 430g can
Product-Nr.: 100506



**Salsa Melinda
Extra Picante XX**
140ml bottle
Product-Nr.: 300012

Warm the **frijoles refritos** in a pot adding a little water if necessary to dilute. Warm the **tortillas** in a pan or in the microwave.

Serve the fajitas with warm **tortillas**, **guacamole**, creme fraîche, **frijoles refritos**, **chiles** and a **salsa** of your choice.