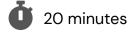




## Chicken Fajita Traybake

with Avocado, Lime and Salsa

Chicken strips baked in the oven with capsicum, red onion and smoked paprika, served with fresh flatbreads, avocado and salsa for a DIY fajita spread!





2 servings



# Customise it!

Take the tray to the table along with the toppings for everyone to build their own fajita! You can add your favourite fillings to the spread, such as grated cheese, cherry tomatoes, sliced spring onions or jalapeños!

#### FROM YOUR BOX

RED ONION	1
GREEN CAPSICUM	1
CHICKEN STIR-FRY STRIPS	300g
SALSA	1 jar
AVOCADO	1
LIME	1
LEBANESE FLATBREADS	5-pack

#### FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika

#### **KEY UTENSILS**

oven tray

#### **NOTES**

You can add ground cumin or coriander to the chicken for extra flavour!

No gluten option - Lebanese flatbreads are replaced with corn tortillas. Toast tortillas in a dry frypan for 10 seconds each side. Keep warm in a fresh tea towel until serving.



#### 1. PREPARE THE VEGETABLES

Set oven to 220°C.

Slice onion and capsicum. Add to a lined oven tray.



#### 2. ADD CHICKEN AND BAKE

Add chicken to tray and toss all together with 1/4 cup salsa, 2 tsp paprika, oil, salt and pepper (see notes). Bake in oven for 12-15 minutes or until cooked through.



#### 3. PREPARE THE TOPPINGS

Dice or slice avocado. Zest the lime (keep separate) and wedge. Set aside.



#### 4. WARM THE FLATBREADS

Warm the flatbreads in the oven for 5 minutes.



### **5. FINISH AND SERVE**

Scatter avocado and lime zest over chicken traybake. Serve with flatbreads (halve if preferred), salsa and lime wedges.



