

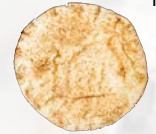


DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Lebanese Flatbread

These delicious flatbreads are baked fresh and without preservatives. Store them in the fridge or freezer until you need them (they defrost very quickly) to ensure they stay fresh.



B4 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!

 20 minutes

 4 servings

 Chicken

8 July 2022

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
RED CAPSICUM	1
CHICKEN STIR-FRY STRIPS	600g
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 capsicums. Add to a lined oven tray.



2. ADD CHICKEN AND BAKE

Add chicken to tray and toss all together with 1/3 cup salsa, **3 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.

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

