



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Corn Tortillas


The tortillas from La Tortilleria are made using the whole corn kernels which gives a more natural corn flavour.



3 Chicken Fajitas with Corn Tortillas

Perfect Friday-night chicken fajitas served in authentic corn tortillas with red cabbage, sliced avocado and a squeeze of lime. Best part? Whipped up in 20 minutes!

 20 minutes

 4 servings

 Chicken

20 July 2020

Guacamole!

Use the avocado to make a guacamole by mashing it with olive oil and lime juice. Season with some ground cumin and a pinch of salt.

FROM YOUR BOX

RED ONION	1
GREEN CAPSICUM	1
RED CAPSICUM	1
CORN COB	1
TOMATO PASTE	1 sachet
COOKED CHICKEN (MT BARKER)	1 packet
RED CABBAGE (SHREDED)	1 bag (200g)
AVOCADO	1
CORN TORTILLAS	1 packet
LIME	1

**Ingredient also used in another recipe*

FROM YOUR PANTRY

olive + oil for cooking, salt, pepper, smoked paprika, ground cumin

KEY UTENSILS

large frypan, frypan

NOTES

Cut corn into rounds, blanch in boiling water and serve on the side, if the kids prefer.

Keep the tortillas warm by wrapping in a fresh tea towel until serving.

Serve with some fresh sliced chilli, chilli sauce or add a pinch of chilli flakes to fajita mix if you like a bit more punch!



1. COOK THE ONION & SEASON

Heat a large frypan with **2 tbsp oil** over medium heat. Slice and add onion. Cook for 5 minutes until softened. Season with **2 tsp smoked paprika** and **2 tsp cumin**.



2. ADD THE VEGETABLES

Slice capsicums and cut corn kernels off the cob (see notes). Add to pan and cook for 2-3 minutes. Stir in tomato paste.



3. FINISH THE FAJITA MIX

Add chicken to pan and break up gently. Stir in **1/2 cup water** to loosen the mixture. Season to taste with **salt and pepper**. Remove from heat.



4. PREPARE THE TOPPINGS

Toss cabbage with **1 tbsp olive oil** and slice avocado.



5. WARM THE TORTILLAS

Warm tortillas in a dry frypan according to packet instructions. Keep warm until serving (see notes).



6. FINISH AND SERVE

Cut lime into wedges.

Serve fajita mix at the table with cabbage, avocado, tortillas 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**

