



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
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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](mailto:hello@dinnertwist.com.au)

