

Chicken Fajitas and Sweet Chilli Mayo

with Central American spices and bell pepper

15 – 20 mins

23



Diced Chicken Breast



Tortilla



Tomato



Grated Cheese



Tomato Paste



Sweet Chilli Sauce



Mayo



Bell Pepper



Cucumber



Central American Style
Spice Mix

Pantry Items: Salt, Pepper, Oil



Rate your recipe!

Before you start

Our fruit, veg and herbs need a wash before you use them!

We recommend reading the recipe in full before beginning to cook.

Cooking tools you will need

Pan with lid

Ingredients

	2P	4P
Diced Chicken Breast	260 g	520 g
Tortilla	8 units	16 units
Tomato	2 units	4 units
Grated Cheese	50 g	100 g
Tomato Paste	1 tin	2 tins
Sweet Chilli Sauce	1 sachet	2 sachets
Mayo	2 sachets	4 sachets
Bell Pepper	1 unit	2 units
Cucumber	1 unit	2 units
Central American Style Spice Mix	1 sachet	2 sachets

Nutrition

	Per serving	Per 100g
for uncooked ingredients	566.8 g	100 g
Energy (kJ/kcal)	3174 kJ/ 759 kcal	560 kJ/ 134 kcal
Fat (g)	27.5 g	4.8 g
Sat. Fat (g)	12 g	2.1 g
Carbohydrate (g)	79.2 g	14 g
Sugars (g)	26.2 g	4.6 g
Protein (g)	51.5 g	9.1 g
Salt (g)	3.6 g	0.6 g

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients.
Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

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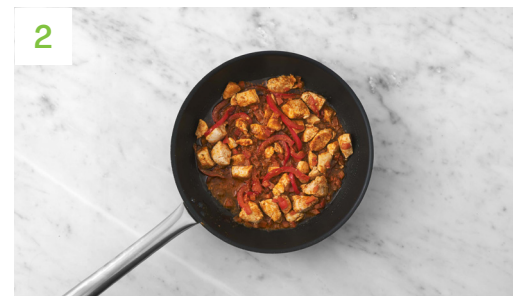


You can recycle me!



Fry the Pepper

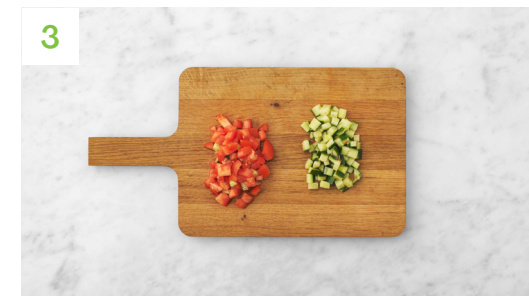
- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Halve, deseed and slice the **pepper** into thin strips.
- Place a pan over medium-high heat with a drizzle of **oil**.
- Fry the **pepper**, covered, with a generous pinch of **salt** for 3-4 mins.
- Add the **tomato paste** and the **Central American spice** and fry for 1-2 mins more.



Cook the Chicken

- Add the **chicken** to the pan.
- Fry until cooked through, 8-10 mins. **IMPORTANT:** Wash hands and equipment after handling raw **chicken** and its packaging. Chicken is cooked when no longer pink in the middle.
- Season to taste with **salt** and **pepper**.

TIP: Notice a stronger smell from your chicken? Don't worry, this is normal due to packaging we use to keep it fresh.



Make the Fillings

- Meanwhile, chop the **tomato** into 1cm chunks.
- Trim the **cucumber** and quarter lengthways. Chop widthways into small chunks.
- In a small bowl, combine the **sweet chilli sauce** with the **mayo**.
- When the **chicken** is almost done, pop the **tortillas** into the oven to warm through, 1-2 mins.



Finish and Serve

- Serve **chicken, tortillas, tomato, cucumber, sweet chilli mayo** and **cheese** in separate dishes.
- Allow everyone to assemble their own **tortillas** at the table.

Enjoy!