

FAJITA CHICKEN WRAP

A simple yet effective recipe using our bespoke seasoning to make possibly the best fajita's ever.

Ingredients:

1 Kilo	Free Range Chicken Breast or Thigh with skin and bone removed Juice of 1 Fresh Lime
4 Tsp	Fajita Seasoning (or more to taste)
12	Large Fresh Tortilla Wraps Large Bowl of Mixed Leaf Salad Thin strips of Cucumber
Optional:	Guadalahara Guacamole Soured Cream Mixed with Facing Heaven Cayenne Sauce
One Jar	Facing Heaven Habanero Salsa

Method:

Cut the chicken breasts or thighs into strips approx. 5 cm's thick. Take the juice of 1 whole lime and the zest if desired and pour over the chicken in a mixing bowl. Add 4 heaped teaspoons of Fajita Seasoning and massage well into the meat. Cover and refrigerate for a minimum Of 4 hours (overnight is preferable if time allows).

Put a little vegetable oil into a frying pan or skillet and bring to temperature until oil is smoking. Add the chicken bit by bit ensuring that you get one layer in the pan and that it's not too crowded. Fry until the chicken is golden brown and cooked through. Continue until all the chicken is cooked, place in an earthen ware dish and keep warm in a low oven.

Separate each of the wraps spaying each one lightly with water, place together in tin foil and put in the bottom of a low oven to warm.

To Serve:

Place the wraps the chicken, the salad, guacamole and sour cream in the centre of the table and allow everyone to tuck in.

Serve with ice cold beer or tequila margherita if that way inclined.

