CHICKEN FAJITAS

There is no doubt that dinner tastes better when eaten with family and nothing beats this sizzling cheesy take on traditional Fajitas; a real family favourite.

EASY | 15 MINS | 15 MINS | 4 SERVES

Ingredients

- 300g chicken breast fillets, trimmed
- 40g packet Fajita seasoning
- 1 x packet of red, green & yellow capsicums, cut into thin strips
- 1/2 cup grated Mozzarella cheese

Instructions

1. Preheat oven 180C.
2. Cut the chicken fillets lengthways into tenders and then toss with the fajita seasoning.
3. In a large non-stick frying pan over medium-high heat, cook the chicken for 2 minutes.
4. Add the capsicums and cook stirring occasionally for 4 minutes or just until tender.
5. Spoon the mixture into a baking dish and sprinkle with cheese before baking for 8 minutes or until chicken is cooked through and the cheese golden and bubbling.
6. Serve sprinkled with fresh coriander, or lime wedges. Add a simple garden salad of Cos lettuce, sliced tomatoes and avocado with a handful of your family's favourite corn chips for a meal that is dressed to impress!

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