



MEXICO

CHICKEN OR BEEF FAJITAS

Ingredients

(for 5 personnes)

- 900g / 1 kg chicken breasts or beef
- 3 peppers (colour unimportant)
- 2 big onions
- Salt, pepper
- Cayenne pepper powder
- 1 lemon
- about 15 fajitas
- Guacamole
- Fresh cream
- A few leaves of lettuce
- 2-3 tomatoes

Preparation:

Cut the peppers in small pieces and brown at low heat until almost done.

During that time, dice the onions and brown them too.

When almost cooked, add them to the peppers and continue cooking at low heat.

Season with salt and pepper and add Cayenne pepper according to taste.

Cut the chicken in small pieces.

Remove the peppers and the onions from the heat.

Brown the chicken.

When cooked, add the juice of 1 lemon, the onions and the peppers and simmer for a few minutes.

Cut and dice the tomatoes.

stuffing the fajitas:

Spread some fresh cream on the fajitas and add guacamole, some diced tomatoes and bits of lettuce leaves. Add the chicken mixture and roll up the fajitas.