

Children and Young People's cookery masterclass

November – Sizzling fajitas

** this recipe makes 1-2 portions, to make more please double the recipe accordingly **

Ingredients for the fajitas

1 chicken breast
Handful of Smoked bacon lardons or pancetta cubes
(alternatively 100g of bacon)
1/2 red, yellow and green pepper
1/2 red onion
1/2 can of chopped tomatoes/tomato passata
1 chicken stock pot
1-2 cloves of garlic
1tbsp smoked paprika
Pinch of chili powder (or more to make hotter)
1tbsp cumin powder
1tbsp ground coriander

Alternatives:

Use a packet of fajita spice mix you can buy from the shop.

You can use other meat such as turkey or beef mince. This dish can be made vegetarian by using Quorn chicken, tofu etc. You can also substitute the meat for vegetables like courgettes, aubergines etc.

Ingredients for guacamole (optional)

1 avocado
1 tomato Pinch of chili flakes or ½ chili
Small bunch of coriander
1 lime

Ingredients for tortillas (optional you can use store bought ones if you prefer)

250g Plain flour
2 tbsps oil
150ml warm water

Optional extras you may want to serve with your fajitas

- Sour cream / mayonnaise
- Salsa
- Cheese
- Lettuce
- Store bought wraps if you do not want to make your own

Equipment list

- Chopping board
- Sharp cutting knife
- Can opener (if tomatoes are in a can and the can does not have a pull ring)
- Frying pan
- Wooden spoon or spatula
- Tablespoons and teaspoons
- Mixing bowl
- Small plate or bowl

Equipment for optional extras

- Jug or tall sided cup
- Stick blender
- 2 Mixing bowls
- Chopping board
- Sharp cutting knife
- Food processor or mini chopper (OPTIONAL)
- Clingfilm
- Frying pan