**Fajita Recipe**

**Ingredients**

½ lime

1 clove garlic

½ green chilli

Small bunch coriander

1 tbsp spoon oil

2 small chicken breasts

½ onion

½ green pepper

1 tomato

25g Cheddar cheese

2 tortillas

1 x 15ml spoon guacamole (or salsa), optional

**cm**

**Equipment**

Chopping board

Vegetable knife

Chefs knife

Mixing bowl

Grater

Frying pan

**Method**

1. Prepare the marinade- squeeze the lime; peel and crush the garlic; de-seed and slice the chilli, chop the coriander; stir everything together with the oil.
2. Remove any skin from the chicken and cut the chicken into strips. Mix with the marinade and place into cling film and in the fridge.
3. Prepare the remaining ingredients with a clean knife on a clean chopping board:
4. Slice the onion and green pepper; chop the tomato; grate the cheese.
5. Add the marinated chicken to the wok or saucepan and stir-fry for about 4 minutes. Check that the chicken is cooked.
6. Add the onion and green pepper and continue to cook for a further 2 minutes.
7. Spread a little chicken in the centre of the tortilla, add some tomato, cheese and guacamole. Roll up.