

Chicken and Bramley Apple Fajitas

Serves 4

Preparation time: 10 minutes

Cooking time: 30 minutes

450g Bramley apples, peeled, cored and thickly sliced

Juice of 1 lime

450g chicken breast fillet, cut into 1cm thick strips, 5cm long

1 sachet fajita spice mix

2tbsp oil

2 small onions, thickly sliced

1 each small red pepper and yellow red pepper, halved, deseeded and sliced

8 wheat tortillas

2tbsp freshly chopped coriander



1 Put the apples into a bowl with the lime juice and toss together.

2 Put the chicken in a separate bowl and add the spice mix. Toss to mix. Heat half the oil in a large frying pan and add the chicken. Cook for 10-15min until cooked through. Set aside.

3 Add the remaining oil to the pan with the onions. Cook over a medium heat for 10min until golden. Add the peppers and continue to cook for 2-3min. Add the apples and continue to cook for 2min until tender, but still hold their shape.

4 Return the chicken to the pan and continue to cook until warmed through.

5 Meanwhile heat the tortillas. Transfer them to a plate, cover with film and microwave on high for 20-30 seconds or cover in foil and warm through in the oven for 5min.

6 Spoon two heaped tablespoons of the filling in each tortilla, scatter over the coriander, roll up and tuck in.

Serve with...Soured cream, salsa and guacamole.