

Sweet sticky Chicken fajitas recipe

Ingredients

- 1 tbsp dark muscovado sugar
- 1 tbsp soy sauce
- 2 tbsp sweet chilli sauce
- 1 Chicken breast cut into strips
- 1tbsp vegetable oil
- ½ large red onion, cut into thin wedges
- 80g baby corn cobs, halved lengthways
- 50g mangetout
- 4 plain flour tortilla wraps
- fresh coriander to scatter



Fajita spice Mix

- 1 teaspoons chili powder
- 1/2 teaspoon salt
- 1 teaspoon paprika
- 1 teaspoon sugar
- 1/2 teaspoon onion powder
- 1/4 teaspoon garlic powder
- 1/4 teaspoon cayenne pepper
- 1/4 teaspoon cumin

Method

In a large bowl mix together the sugar, soy sauce and sweet chilli sauce and spices stir in the chicken to coat evenly.

Cover and chill for 20 minutes if you have the time.

Heat the oil in a wok or large frying pan and stir-fry the red onion and baby corn cobs for 2-3 minutes.

Add the chicken strips to the frying pan and stir-fry for 5 minutes until cooked through.

Slice into the thickest chicken strip to make sure the juices are running clear. That's how you know the meat is completely cooked.

Pour the marinade into the wok, add the mangetout and stir fry for 1-2 minutes until thick and glossy.

Divide the mixture between the warmed flour tortillas, scatter with fresh coriander leaves, wrap and serve immediately.