Chicken Fajitas

serves 2

Lunch 15 – 20 mins

LA

Diced Irish Chicken Breast

Tomato

Grated Cheese

Central American Style Spice Mix

Creme Fraiche

Wraps

Pantry Items: Oil, Salt, Pepper

Rate your recipe!

2025-W28

Before you start

Our fruit, veg and herbs need a wash before you use them!
We recommend reading the recipe in full before beginning to cook.

Wash hands before and after handling ingredients. Wash fruit and veg, but not meat. Use different utensils for raw and ready-to-eat foods or wash these in between uses.

Cooking tools you will need

Aluminium foil

Ingredients

	Quantity
Diced Irish Chicken Breast	260 g
Tomato	2 units
Grated Cheese	50 g
Central American Style Spice Mix	1 sachet
Creme Fraiche	110 g
Wraps	2 units

Nutrition

	Per 100g
for uncooked ingredients	
Energy (kJ/kcal)	698.7 kJ/ 167 kcal
Fat (g)	7.9 g
Sat. Fat (g)	4.1 g
Carbohydrate (g)	11.6 g
Sugars (g)	1.7 g
Protein (g)	12.7 g
Salt (g)	1.2 g

See site or app for detailed nutritional info.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Contact

Share your creations with #HelloFreshIreland

Any questions? Contact our customer care team at hellofresh.ie/about/faq

MIX Paper FSC FSC® C156405

You can recycle me!

1

Fry the chicken

- Preheat the oven to 220°C/200°C fan/gas mark 7.
- Place a pan over medium-high heat with a drizzle of **oil**.
- Once hot, add the **chicken** and **Central American spice**. Season with **salt** and **pepper**.
- Fry until golden brown on the outside and cooked through, 8-10 mins. IMPORTANT: Wash hands and equipment after handling raw chicken and its packaging. Chicken is cooked when no longer pink in the middle.

TIP: *Notice a stronger smell from your chicken? Don't worry, this is normal due to packaging we use to keep it fresh.*

2

Heat the tortillas

- Meanwhile, chop the **tomato** into 1cm chunks.
- Pop the **wraps** (one per person) into the oven to warm, 1-2 mins.

3

Dish Up

- Assemble the fajitas by filling with the **chicken**, **tomato** and **cheese**.
- Drizzle over the **creme fraiche**.
- Fold in **half** and serve.

Enjoy!