



**re:fresh**  
your health and wellbeing  
**RECIPES**

## **CHICKEN FAJITAS AND POTATO WEDGES**

**10 MINS TO PREPARE AND  
15-20 MINS TO COOK**

**SERVES 4-8**

### **INGREDIENTS**

4 – 8 Flour tortillas  
500g chicken breast  
1 small green pepper  
1 small orange pepper  
1 small onion  
1 clove garlic  
Pinch chilli powder  
Cheddar cheese, grated  
Lettuce, shredded  
½ can sweet corn  
5-6 medium sized potatoes

### **METHOD**

1. Chop onions, peppers and garlic.
2. Chop chicken into chunks and brown off in a saucepan.
3. Slice potatoes into chunky wedges, place on a baking tray and sprinkle with olive oil and chilli.
4. Add peppers, onions, garlic and sweet corn to chicken and mix together.
5. Add garlic and chilli.
6. Warm up the tortillas.
7. Place lettuce in wraps and add a mixture of chicken and vegetables and grated cheese.