

DIY FAJITAS



WHAT'S INCLUDED

Spiced chicken breast, zucchini, capsicum, avocado, sour cream, fajitas, jalapeno

STEPS

- 1 Cut avocado and smash with lemon, olive oil and salt
- 2 Using a hot pan, add marinated chicken strips for a few minutes until cooked through. Remove from pan
- 3 Slice capsicum and zucchini into strips and fry in pan with oil on medium heat
- 4 Use pan to lightly toast tortilla and filling, fold - Enjoy!

CHEF'S TIP

Toss chicken with strips of zucchini and capsicum and little oil and grill the mix on your BBQ hot plate for a smokey flavour.

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