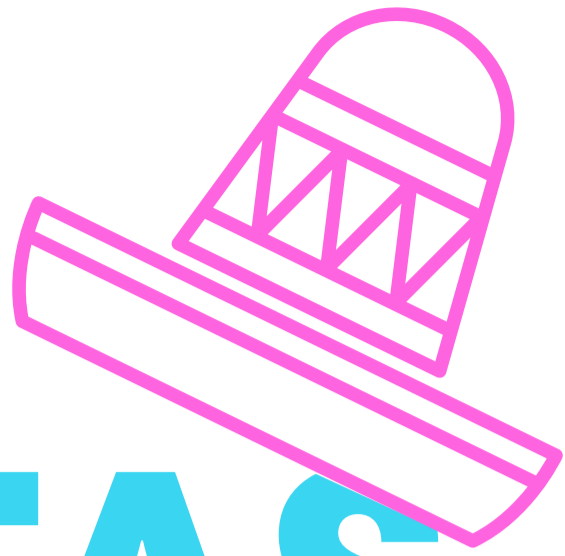




bayleaf

DIY FAJITAS



WHAT'S INCLUDED

Spiced chicken breast, zucchini, capsicum, avocado, sour cream, tortillas, jalapeno, lemon

STEPS

- 1 Cut and mash avocado. Add in lemon juice, 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, add filling, fold - Enjoy!**

CHEF'S TIP

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

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