

CHICKEN FAJITA ON SKEWERS

Prep time: 20 minutes

Cook time: 15 minutes

Serves 4 people

INGREDIENTS

4 chicken breasts, cut into equal-sized chunks

2 red peppers, cut into similar sized chunks as chicken

2 red onions, cut into similar sized chunks as chicken

1 pint cherry tomatoes

Smoked paprika

Bamboo skewers

Lemon juice, to serve

Tsatsiki, to serve

Guacamole, to serve

Tortillas (or pita breads), to serve



INSTRUCTIONS

1. Place one piece of chicken, then pepper, then onion, then tomato on a skewer. Repeat until skewer is full.
2. Season with salt, pepper and smoked paprika.
3. Heat your Megamaster grill to medium heat, and cook skewers until chicken is cooked through and golden.
4. Toast tortillas on the grill. Don't toast them for too long otherwise they'll turn stiff and hard.
5. Pull the fillings off the skewer and arrange inside the tortilla.
6. To serve, drizzle lemon juice on top and add tsatsiki and guacamole.