

# Spicy Fajita Tacos

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# Spicy Fajita Tacos

## Ingredients

1 Red Pepper  
1 Green Pepper  
1 Red Onion  
8 Mini Tacos  
280g Diced Chicken  
1 tbsp Fajita Seasoning  
1 Lettuce

### Topping

100g Sour Cream  
Fresh Parsley to garnish  
Optional Tomato Salsa

## Method

- 1.) Pan fry the chicken in a little oil, until golden over a medium heat.
- 2.) Slice and dice the onions and peppers and add to the pan.
- 3.) Sprinkle over the seasoning. Sizzle away for 5 minutes stirring occasionally.
- 4.) Place the lettuce at the bottom of the taco, then add a spoonful of the chicken and vegetable mix and sour cream, then garnish with fresh parsley and optional tomato



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