



# CLONAKILTY

## SPICY CHICKEN FAJITAS





## Spicy Chicken Fajitas

Recipe by Chef Edward Hayden

### Ingredients

- **Chicken Stir Fry Mix**
- 6 skinless chicken breasts (cut into very thin strips)
- 1 ½ mixed peppers (sliced thinly)
- 1 medium onion (red or white-sliced thinly)
- 1 red chilli-chopped very finely
- 2 cloves of garlic-chopped



- 5-6 mushrooms-sliced
- 4 tablespoons sweet chilli sauce
- 2 tablespoons soy sauce
- **Guacamole**
- 1 ripe avocado
- 1 dessertspoon of chopped coriander/flat leaf parsley
- Juice of ½ lemon
- ¼ red chilli-chopped very finely
- Pinch of Salt & Pepper
- ½ small red onion-diced
- 2 plum tomatoes (deseeded and diced)
- 2 dessertspoons of Irish Yogurts Clonakilty Half Fat Crème Fraiche
- **Crème Fraiche Spread**
- 6floz/175ml Irish Yogurts Clonakilty Half Fat Crème Fraiche
- Juice and zest of 1 lime
- Cracked black pepper
- 1 tablespoon freshly chopped coriander/parsley
- **Other Requirements**
- 7oz/200g grated red cheddar cheese
- 8-12 medium size flour tortillas

## Directions

- To make the crème fraiche spread very simply just mix all of the ingredients together until combined. Chill in the fridge until required.
- To make the guacamole add all ingredients (except the tomatoes, red onion and crème fraiche) to a food processor or large mixing bowl and blitz (you can use a hand held blender if desired) until a relatively smooth puree has been achieved. Remove from the blender and mix in the crème fraiche, diced red onion and chopped tomatoes. Make sure this product is well chilled.
- Heat a large saucepan or wok. Have all of the ingredients prepared in advance because you do need to stand over this dish.
- Add a little oil to the wok together with the chilli, garlic and sliced chicken. Allow the chicken to seal off quite quickly. Next add in all of the sliced vegetables allow these to cook quickly for approximately 5 minutes on a high heat.
- When the chicken and vegetables are almost fully cooked, add in the sweet chilli sauce and allow to cook for a further 2-3 minutes. Sprinkle in the ground cumin at this stage also.
- Correct the seasoning of the dish at this stage
- Serve immediately with tortilla wraps, dips and Cajun potato wedges.