

Chicken Fajitas with Mango & Jalapeno Salsa

Serves 4

2 x large chicken breasts, sliced thinly

1 tablespoon paprika

1 tablespoon dried oregano

1 x red capsicum, sliced

1 x yellow capsicum, sliced

2 x brown onions, sliced

4 large handfuls of spinach

1 x mango, diced

1 lime

1 jalapeno chilli, finely chopped

1 large handful of coriander

8 x small corn tortilla's

Yoghurt to serve

Heat a grill pan (or BBQ) to medium - high heat. Place the chicken strips in a large bowl and mix through the paprika and oregano. Add the capsicums and onion. Add the mix to a grill pan and grill for 4-5 minutes or until slightly charred and the chicken is cooked through. In the final 30 seconds mix through the spinach.

Meanwhile, combine the mango, chilli, 1 tablespoon chopped coriander and zest of the lime. Heat the corn tortilla's according to packet instructions and serve to be filled with the chicken mix and topped with mango salsa, yoghurt, extra coriander and lime wedges.

