

# Recipe

## chicken fajitas

Our chicken fajitas are loaded with tender chicken slices, vibrant peppers, red onion, and hearty black beans, all tossed in a bold and smoky fajita spice mix. Serve with warm flatbreads, cheese, and a spoonful of creamy yoghurt for a delicious meal.



### Ingredients

2 skinless & boneless chicken thighs

1 tsp sunflower oil

juice of 1 lime

1tsp smoked paprika

1 tsp ground cumin

pinch of mild chilli flakes

½ tsp garlic powder

½ tsp onion powder

½ tsp dried oregano

100g red onion

600g mixed peppers

250g black beans

handful of fresh coriander

### Method

Wash the coriander under water and leave to drain.

Heat sunflower oil in a pan to a low heat, add all the dry spices and gently toast until fragrant.

Roast chicken thighs through the oven at 180°C for 20 minutes until fully cooked, then shred or slice to a suitable size.

Add the chicken, mix well until coated in spices and increase the heat to medium.

Add the onion, peppers, and black beans, ensuring they are coated in all the spices.

Once the vegetables have started to soften, add the lime juice, and chopped coriander.

Give the mixture another minute in the pan, then serve with your favourite sides.

Please note: This recipe is correct at the time of publication on 23/07/2025. As we are continuously improving our recipes, it is essential to check the label on the dish packaging.

*Nutritious delight with every bite*

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