

Fiery Fajitas with mexicana cheese
serves 4



Ingredients

- 450g (1lb) cooked turkey cut into strips
- 1 red pepper, de-seeded and sliced
- 1 yellow pepper, de-seeded and sliced
- 2 teaspoons ground coriander
- 2 teaspoons ground cumin
- 1 teaspoon smoked paprika
- juice of 1 lemon
- 2 tablespoons vegetable oil
- 100g (4oz) Mexicana Cheese grated, plus extra to serve
- 4 x 18cm (7inch) flour tortillas, warmed
- Salt
- Sour Cream (optional)

Tomato and avocado salsa:

- 2 vine tomatoes, chopped
- 1 ripe avocado, peeled and finely chopped
- 1/2 red onion, peeled and finely chopped
- 1 lime juice
- handful coriander leaves, chopped
- 2 tablespoons olive oil

Preparation method

1. Heat the vegetable oil in a large frying pan, add the sliced peppers and spices and cook over a medium heat for 6 minutes, stirring regularly.
2. Meanwhile, mix all the salsa ingredients together, season and set aside in a fridge until required
3. Add the cooked chicken to the spiced peppers and continue to cook for a further 5 minutes. Again, stir regularly. When the chicken is piping hot add the lemon juice and season to taste.
4. Divide the chicken and pepper between the wraps, sprinkle with the grated Mexicana cheese and top with the salsa.
5. Roll or fold up and serve straight away with extra Mexicana Cheese and the sour cream (optional)