

OLD EL PASO

ESTABLISHED 1938

Did you know that the word Fajita is the Mexican term for little meat strips?



1. Sizzle away

- Pre-heat oven to 225°C / gas 7 (205°C for fan assisted ovens)
- Slice the chicken into thin strips
- Get your Shaker bag ready and chuck in the chicken, 2 tablespoons of vegetable oil and the Seasoning Mix for Crispy Chicken Fajitas.
- Give it a good shake until the strips of chicken are nicely coated.
- Remove coated chicken strips from bag and place them evenly on a baking tray and put them in the oven.
- Bake in the oven for 18 minutes or until chicken is cooked through and deliciously crispy.



2. Warm them up

- To warm the tortillas pierce the packaging and microwave on full power for 35-40 seconds.
- To heat in the oven, remove packaging, separate tortillas and wrap in foil. 10 minutes at 140°C (120°C for fan assisted ovens), gas mark 1 should do it. Keep them covered and warm until ready to serve.



3. Wrap them up

- Serve straight from the oven for maximum crispiness!
- Arrange the crispy chicken on the warm Soft Flour Tortillas and cover with smooth and cooling sour cream, juicy tomatoes, crunchy lettuce and Thick 'n' Chunky Salsa. Wrap 'em up and enjoy.



Shake up your Mexican Fajitas and add a little crunch with our Crispy Chicken Fajita Kit. Inspired by Mexican street food, these succulent strips of chicken are coated with our Seasoning Mix for Crispy Chicken Fajitas and baked until tender in the oven. Once baked, roll in a Soft Flour Tortilla with crisp lettuce, juicy tomatoes, our tasty Thick 'n' Chunky Salsa and let the family dig in!

Why not make it your way?



Mix it up

with pre-chopped aubergine or courgette instead of chicken



Spice it up

with Old El Paso™ Sliced Jalapeños

Add some fun

With Old El Paso™ Squeezy Sour Cream or Squeezy Chunky Salsa.

For more ideas visit:
www.oldelpaso.co.uk

For more facts and Mexican meal ideas, scan this QR code

