

CHICKEN BURRITOS

-  2x Chicken breasts
-  Tortilla wraps
-  Cheddar cheese
-  75g Rice (jasmine)
-  2 Peppers (mixed)
-  Lettuce (shredded)
-  Salsa
-  1tsp Paprika
-  1 tsp Chilli powder
-  1 tsp Honey
-  1/2 tsp Salt
-  1/2 tsp Black pepper
-  1 tsp Garlic powder
-  1 tsp Lime juice

INGREDIENTS

MARINADE

Indulge in the classic flavours of my Zesty Chicken Burrito, a mouthwatering blend of tender chicken, savory spices, and vibrant vegetables wrapped in a warm tortilla wrap.

PART ONE

Start by cutting the chicken into small strips or chunks. Followed by mixing the marinade ingredients into a large glass bowl. Once the ingredients have all been mixed into a smooth marinade, add the chicken pieces and cover the marinade over all the chicken. Place cling film or foil over the bowl and place into the fridge. Leave to marinate for a least 30 minutes (2-4 hours is recommended). The longer the marinating the more the flavour.

PART TWO

Once the chicken is marinated. Cut the peppers into small strips then fry them in a pan with oil under medium/high until they are nice and soft. Make sure to keep stirring them so they don't burn. Once cooked to your liking place in a bowl for serving later.

PART THREE

Meanwhile cook your rice as per package instructions.

PART FOUR

Get your chicken out the fridge and put oil in a large frying pan or wok. Heat the pan to medium/high and using tongs place your chicken into the pan piece by piece. Do not pour from the bowl as the sauce will spill into the pan and burn. Cook the chicken for 8 minutes or until cooked through and seared on the outside. Make sure to turn over every 2 minutes for even searing.

PART FIVE

Once the chicken is done, place in a bowl or on a plate for serving. If you want your wraps toasted heat up a large pan at medium/high and toast each side for about 2 minutes until lightly toasted and warm.

PART SIX

Put out all your food on the table along with a bowl of salsa, chopped lettuce and grated cheddar cheese. Now it's time to assemble your burritos. The recommended order is wrap > rice > chicken > peppers > lettuce > cheese > salsa.

