



## Air Fryer Chicken Fajitas

### Ingredients

- 27 g Maggi Air Fryer Fajita
- 1 tablespoon Olive Oil
- 500 g chicken breasts, thinly sliced
- 1 Medium red onion, sliced
- 1 Medium red pepper, sliced
- 4 large tomatoes, cut into small cubes
- 2 tablespoons Tomato Puree
- 3 tablespoons Lime Juice
- 1 teaspoon Chipotle Paste
- 20 g spring onions, sliced
- 20 g coriander leaves
- 160 g lettuce leaves
- 100 g cucumber, sliced
- 186 g Mini flour tortillas or wraps
- 75 g Lighter Mature Grated Cheese

### Instructions

1. HEAT: Preheat the air fryer to 190°C.
2. COAT: Put the chicken, onion and pepper slices into a bowl, add the oil and mix. Add the seasoning and mix again until coated.
3. COOK: Air-fry the ingredients for 15-18 minutes, turning 2-3 times during cooking for an even, crispy finish. Ensure the chicken is piping hot throughout before serving.
4. For the salsa; mix the tomato puree through the diced tomato, add the lime juice, chilli paste, sliced spring onions and chopped herbs. Mix well. Serve the chicken in warmed wraps topped with salsa, cheese and salad.

### Nutrition

Carbohydrate	43.66 g	
Energy	471.13 kcal	4
Fat	15.21 g	
Fibre	5.91 g	
Protein	40.83 g	
of which: saturates	4.44 g	
Sodium	974.16 mg	
of which: sugars	11.78 g	

15 Minutes