

INGREDIENTS

 4 SERVINGS

 25 MIN

 EASY

2 packs Garden Gourmet Filet Pieces

1 red pepper, sliced

1 yellow pepper, sliced

1 small avocado, diced

200 g can sweetcorn in water, drained

200 g bag salad leaves

1 onion, sliced

4 medium tortillas

25 g coriander leaves

100 g fresh tomato salsa

Squeeze lime juice

1 tsp olive oil

Freshly ground black pepper

This vegetarian Mexican style fajitas recipe made with perfectly tender Garden Gourmet Filet pieces will surely satisfy your friends and family!

PREPARATION

1. Preheat oven and bake the tortillas

Preheat the oven to 180°C (160°C for fan ovens) or Gas Mark 4. Place the wraps on a baking sheet and bake in the oven for 5-8 minutes.

2. Caramelize onions and peppers

Heat the oil in a large non-stick frying pan and cook the peppers and onion until they are starting to caramelize, set aside on a plate.

3. Pan-fry and season file pieces and vegetables

Add the Garden Gourmet filet pieces to the pan and cook until turning light golden brown, add the vegetables to the pan, add the seasoning and cook for another minute.

4. Make corn salsa

Make a quick corn salsa – mix the sweetcorn with the diced onion, avocado and lime juice. Sprinkle with the coriander leaves. Season with black pepper.

5. Assemble the fajitas and enjoy!

Place everything into bowls or plates on the table and enjoy!

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