

The Mushroom Garden's Fajita Recipe

2 Chicken Breast thinly sliced,
1 Red Pepper thinly sliced,
1 Red Onion thinly sliced,
2-3 tsp Fajita Seasoning,
A handful of frozen sweetcorn,

3 or 4 tortilla wraps,
Soft Cheese,
Finely Shredded Lettuce,
1 tbsp. Oil

Heat frying pan on a medium high heat, add the oil and then the chicken. Stir fry until the chicken is browned all over and almost cooked. Sprinkle over The Mushroom Garden Fajita seasoning and cook for a further 2 minutes. Add the pepper, onion and sweetcorn and cook for 2 more minutes. Remove from the heat.

Open the tortillas and spread a little soft cheese in a line down the centre. Spoon the chicken and veg mix over the soft cheese and top with some lettuce. Roll up the wrap tightly and enjoy!



Mix any left over filling with a little bit of mayo and use as a spicy sandwich filler!



To make enchiladas, make up the wraps as described above (swapping the lettuce for a little grated cheese). Put the wraps in an oven proof dish. Bring 1 tin of chicken soup to the boil, mix 1-2 teaspoon of The Mushroom Garden's Fajita Seasoning into the soup. Pour soup over the wraps, sprinkle grated cheese on top and bake for 25 minutes at 180 deg c fan assisted oven or 200 deg c in non fan ovens..

Ingredients: Shiitake Mushroom, Smoked Paprika, Salt, Vegetable Bouillon, Sugar, Onion, Garlic, Chilli Powder, Cumin, Cayenne Pepper. 50g e

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Fajita Seasoning

Classic Mexican Seasoning with a Mushroom Twist

