

Garth McColgan Recipe

Serves

8

Prep Time

30 mins

Cook Time

30 mins

Wrap up the game with these Mexican fajitas



Perfect with...

Le Dolomie Pinot Grigio Trentino



Enjoy ALCOHOL Sensibly.
Visit drinkaware.ie

Please drink responsibly. Permitted hours of sale for alcohol in all Aldi stores are Monday to Saturday 10.30am-10.00pm, Sundays between 12.30pm-10.00pm.

Garth McColgan

Chicken Fajitas

Ingredients

For the Fajitas

- 1 Fajita Pack
- 8 Irish Chicken Drumsticks

For the Bean Mix

- 2 tbsp Sunflower Oil
- 1 pack Irish Streaky Bacon Rashers chopped into small pieces
- 1 Red Onion, peeled and finely chopped
- 4 Garlic Cloves, finely sliced
- 1 tin Red Kidney Beans

For the Salad

- 1 head Iceberg Lettuce, finely shredded
- 1 Avocado, peeled, stoned and sliced
- 1 tbsp Crème Fraiche, per wrap
- 1 pack Salsa from Fajita mix with 8 Cherry Tomatoes, cut into 8 pieces and mixed through
- 1 pack Mild Grated Irish Cheddar Cheese

Method

For the Chicken

- Put the chicken drumsticks into a bowl.
- Sprinkle the spice mix from the fajita pack all over and mix well.
- Put the chicken onto a baking tray and bake in a preheated oven at 200°C for 30 minutes.
- Remove from the oven and leave to cool.
- Using a knife and fork shred the chicken from the bone. Leave the shredded chicken to one side until you are ready to serve.

For the Salad

Mix together the shredded lettuce, sliced avocado, chopped tomatoes and salsa.

For the Bean Mix

- In a small pot on a medium heat add the sunflower oil and bacon and cook for 3-4 minutes until crispy.
- Pop in the red onion and garlic and cook for a further 3-4 minutes until the onion is soft.
- Next add in the kidney beans with half of their juice and cook for 5 minutes on a low heat. Remove and leave to cool slightly before building your fajita.

To make the Fajita

- To build, take one wrap from the fajita pack, top with some bean mix, salad, chicken, cheese and crème fraiche.
- Fold the wrap and eat.



Fajita Dinner Kit



Irish Chicken Drumsticks



Sunflower Oil



Avocado



Red Onion



Iceberg Lettuce



Garlic



Crème Fraiche



Cherry Tomatoes



Mild Grated Irish Cheddar Cheese



Irish Streaky Bacon Rashers

**Fresh produce prices can vary. Offers available for a limited time only, subject to availability.