



MADELEINE'S SMOKEY FAJITAS

10 MINS
PREP

SERVES
3-4

Perfect for adventurous weaning babies and parents alike!

This family recipe is nutritious and also good hands-on fun!

WHAT YOU NEED

- 400g of chicken breast, sliced
- 1 tsp of cumin powder
- 2 crushed garlic cloves
- 1 tsp of oregano
- 1/2 tsp of smoked paprika
- 1 tbsp. of olive oil
- 1 red pepper, sliced
- 1 yellow pepper, sliced

Guacamole:

- 1 avocado, chopped
- 1 lime, juiced
- 2 beef tomatoes, chopped

WHAT TO DO

1. Mix the chicken with the spices.
2. Heat the oil in a pan and sauté the pepper for 5 minutes then add the chicken and sauté for another 8 minutes until cooked through.
3. While this is cooking, mash the avocado with the lime juice, tomatoes and coriander.
4. Grab a wrap, spread a bit of the mashed avocado and a dollop of yogurt and place the chicken and peppers inside, then wrap up. Serve with the rest of the avocado.

2 tbsp of fresh coriander

To serve:

100 ml of natural yogurt

4 wholemeal wraps or gluten free wraps