

## Griddled Chicken Fajitas with Squashed Avocados



**Serves 2**

**Prep 15mins**

**Cook 5 mins**

### **Ingredients**

150g pot plain bio yoghurt  
1/2 tsp paprika  
1/4 tsp each ground cumin, oregano  
200g mini chicken breast fillets  
2 tomatoes, chopped  
1 small red onion, chopped  
1 lime, juiced  
2 tortillas  
1 avocado, halved & stoned

1. Take 2 spoonfuls of the yoghurt and put into a medium bowl, add the spices and the oregano, and stir well. Add the chicken and toss until coated.
2. Heat a griddle pan and griddle the chicken for 5 mins, turning once, until cooked all the way through, but still moist. (If you want to fry the chicken wipe a little non-stick oil in a non-stick pan first or the spices will burn.)
3. Mix the tomatoes with the onion, and lime to taste. Heat the tortillas following packet instructions. Scoop the flesh of the avocado, squash half on top of each tortilla, then add the chicken and the salsa salad. Spoon over the yoghurt, roll up and eat while still hot.