

# Sizzling Chicken Pancakes



**Serves 4**

**Prep 25 mins**

**Cooking 40 mins**

**Easy**

## Ingredients

3 tbsp vegetable oil  
1 onion, cut into thin strips  
4 skinless boneless chicken breasts cut into strips  
1 red pepper, seeded & cut into strips  
1 yellow pepper, seeded and cut into strips  
8 medium pancakes  
shredded iceberg lettuce  
soured cream to serve

## For the salsa

4 tomatoes, seeded & finely chopped  
1 tbsp chopped fresh basil  
squeeze lime juice  
1 tbsp olive oil  
2 tsp tomato puree  
a pinch of sugar

1. Make the [pancakes](#) according to the recipe.
2. Heat a tablespoon of oil in a wok or large frying pan, then stir fry the chicken over a high heat for 4 - 5 mins until golden and cooked. Remove and set aside. Heat the remaining oil, then fry the onion and peppers for 3 - 4 mins over a high heat until softened. Return the chicken to the pan, season and keep warm.
3. Make the salsa: mix together all the ingredients and season.
4. To serve, put out the warmed pancakes, lettuce, stir-fried chicken and peppers, and salsa in the bowls. To assemble, fill each pancake with lettuce and chicken mixture. Fold both sides into the centre to slightly overlap and make a cone shape, then tuck the end underneath. Serve with soured cream and salsa.