**Tortilla Boats**

Yield: 24 Portions

Contains Wheat

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| **Ingredients** | **Amount** |
|  |  |
| **Diced Chicken Thighs** | **1lb 4 oz** |
| **Red Onion** | **12 oz** |
| **Red/Green Peppers** | **2 each** |
| **Yellow Peppers** | **1 each** |
| **Carrots** | **1 lb** |
| **Iceberg Lettuce** | **1 each** |
| **Fajita Seasoning** | **1 Tsp** |
| **Vegetable Oil** | **25 ml** |
| **Tortilla Boats** | **1** |

Method:

1. Gently cook the chicken in the oil until fully cooked through.
2. Add the onion, peppers, and carrots-mix well and cook for a few minutes.
3. Sprinkle in the fajita seasoning, mix well so that it coats the chicken and vegetables.
4. Leave to brown / cook for about 10 minutes and check if it is above 75 degrees, and then put in a dish ready for service and keep hot.
5. To serve, put some lettuce in a boat and add a spoonful of the chicken on top. Add a teaspoon of sour cream.

Do not add salt.