



The Gathered Green

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## PALEO CHICKEN FAJITAS

Thank you to paleoleap.com for inspiration towards this recipe and to howtobakechicken.org for the picture.

### Ingredients

#### Tortillas (Makes 6 tortillas)

- 2 eggs whisked
- 1 cup full fat coconut milk (or unsweetened almond milk)
- 1 tablespoon olive oil
- 3/4 cup tapioca flour
- 3 tablespoons coconut flour (sift for best results)
- ¼ teaspoon sea salt
- 2 tablespoons coconut oil, divided (for frying tortillas and chicken).

#### Filling

- 3 boneless chicken breasts, cut into long strips
- 1 to 2 capsicums, deseeded and thinly sliced
- 1 medium onion, thinly sliced
- 8 cherry tomatoes, cut into quarters
- Seasoning (½ tsp chili powder, 1 teaspoon paprika, ¼ tsp garlic powder, ¼ tsp dried oregano, 1½ tsp ground cumin, salt and black pepper to taste)





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## Method

### Tortillas

In a mixing bowl, combine all the above wet tortilla ingredients (including one tablespoon of olive oil).

In a separate bowl, combine all dry ingredients together (salt and flours).

Pour wet ingredients into dry ingredients bowl and whisk until fully combined.

Heat 1 tablespoon of coconut oil in a pan on medium to medium low heat.

Pour 1/3 cup of batter into centre of pan to form about a 15cm circle.

Cook for 2- 3 minutes until tortilla is lightly browned on the bottom.

Flip and cook about 1 to 1 ½ minutes on the opposite side until browned.

Place tortillas on a paper towel lined plate.

### Filling

In a bowl, combine all the ingredients for the seasoning.

Toss the chicken strips in the bowl with the seasoning.

Heat 1 tablespoon coconut oil in a pan over medium high heat.

Brown onion and seasoned chicken, add capsicum and cook until soft.

Place filling in warm tortillas and top with cherry tomatoes and a squeeze of fresh lime.

Enjoy!

Jane

