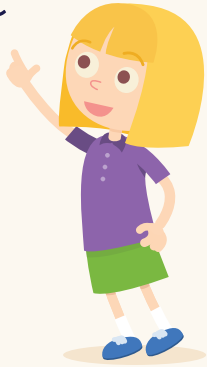




Mexican Chicken Fajita Puff Tart

Quick and easy to make and tastes delicious served with a dollop of cool sour cream and fresh guacamole!



Easy-peasy



15 minutes prep time



4-6 servings



20 minutes bake time



Ingredients

- 1 x 320g Jus-Rol™ Ready Rolled Puff Pastry
- 1-2 tbsp olive oil
- 2 large chicken breasts, skinless & cut into strips (1-2cm wide)
- 1 red pepper, deseeded & sliced into 1-2cm wide strips
- 1 yellow pepper, deseeded & sliced into 1-2cm wide strips
- 1 small red onion, peeled & thinly sliced
- 1 large garlic clove, crushed
- 2 tsps fajita seasoning (or 1 tsp smoked paprika, ½ tsp hot chilli powder, 1 tsp dried mixed herbs)
- 100ml tomato pasta sauce (or passata mixed with 1 tbsp tomato puree)
- Salt & freshly ground black pepper
- 1 medium free range egg, beaten
- 75g mature cheddar cheese, grated
- A small bunch fresh coriander, chopped (optional)

Equipment required

Saucepan
 Baking Sheet
 Pastry Brush

Method

Preheat oven to 200°C (180°C fan assisted) Gas Mark 6.

- 1 Take out your Jus-Rol™ Puff Pastry Sheet and follow preparation instructions on pack to temper (bring to room temperature).
- 2 Heat the olive oil in a large saucepan, add the chicken and cook over a medium/high heat for 2-3 minutes.
- 3 Add the peppers, onion and garlic and continue to cook for 5-6 minutes stirring continually until the ingredients start to turn golden at the edges.
- 4 Add the fajita seasoning and cook for 1 minute then add the tomato sauce, season with salt and pepper and stir through. Allow the mixture to simmer gently for 1-2 minutes. Remove from the heat and allow to cool for 10 minutes.
- 5 Meanwhile, unroll the puff pastry sheet onto a lined baking sheet and spread the chicken mixture over the pastry, leaving a border of approx. 2cm to allow the pastry to rise. Brush the pastry boarder with beaten egg.
- 6 Scatter over the grated cheese and bake in the for 20 minutes until piping hot and the pastry is golden at the edges
- 7 Allow to stand for 2-3 minutes before serving with a generous sprinkling of fresh coriander.