

Chicken and Friseline fajitas

Preparation

- 1- Peel, take off the seeds and cut the sweet pepper into slivers.
- 2- Chop the onion
- 3- Cook separately the onions and peppers with olive oil separately. Season it.
- 4- Cut the chicken breasts and cook with groundnut oil and butter.
- 5- On each fajita, spread one tablespoon of whipped cream and one to two tablespoons of guacamole.
- 6- Add the peppers, onions and chicken breast.
- 7- Wrap the fajitas.

For 4 persons

- 3 Friseline
- 4 Fajitas
- Guacamole
- Whipped cream
- 4 Chicken breasts
- 1 Red sweet pepper
- 1 Green sweet pepper
- 1 Chopped onion
- Olive oil
- Groundnut oil
- Butter
- Salt, pepper