

Homemade Corn Tortillas

INGREDIENTS

- 2 cups masa harina
- Very warm water
- Salt

INSTRUCTIONS

1. Place masa harina in a large bowl adding a touch of salt and mix well.
2. Add the water slowly kneading as you add the water.
3. Keep kneading until nice and pliable. If dough feels too dry, add more water.

PRESSING THE TORTILLAS

1. Prepare the press with 2 sheets of freezer bag plastic.
2. Make a ball the size of a plum. Place the masa ball in the centre and place another plastic sheet on top. Close the tortilla press, pressing gently down.

COOKING THE TORTILLAS

1. Peel the uncooked tortilla carefully, resting on half of your hand and the other half dangling down. Lay the tortilla on the hot grill.
2. Start pressing the next tortilla.
3. Go back to the tortilla that is cooking and flip 3 times (every 20 seconds).
4. Remove the cooked tortilla from the hot pan and wrap in a tea towel to keep warm.
5. Repeat process.

Easy Chicken Fajitas

INGREDIENTS

- 2 chicken breasts sliced
- 1 red onion, finely sliced
- 1 red pepper, sliced
- 1 yellow pepper, sliced
- 1 red chilli, finely sliced (to taste)

MARINADE SAUCE

- 1 tbsp smoked paprika
- 1 tbsp ground coriander
- 1 tsp of ground cumin
- 2 medium garlic cloves, crushed
- 4 tbsp olive oil
- 1 lime, juiced
- 4-5 drops tabasco sauce

TO SERVE

- 6 medium homemade tortillas
- Sliced red cabbage or greens
- Guacamole and/or fresh salsa

INSTRUCTIONS

1. Heat oven to 180C to warm tortillas - try homemade ones.
2. Mix all the marinade ingredients together in a bowl and season.
3. Add chicken breasts, sliced red onion, red pepper and finely sliced red chilli into the marinade.
4. Heat a cast iron griddle, skillet or grill until smoking hot - cast iron is the best for heat and add the chicken and marinade to the pan.
5. Using tongs, move ingredients over a high heat for about 5 mins until you get a nice charred effect. If your griddle pan is small you may need to do this in two batches.
6. Serve with the warmed tortillas, cooked chicken, greens, guacamole and/or fresh salsa.