

WELSH LAMB FAJITAS



INGREDIENTS

2 PGI Welsh Lamb leg steaks, cut into strips

2 tbsp olive oil

1 red onion, thinly sliced

1 red pepper, sliced

1 yellow pepper, sliced

1 tbsp Fajita Seasoning

Juice ½ lime

8 small flour tortilla wraps, warmed

Sour cream or natural yogurt

100g cheddar cheese, grated

Tomatoes, chopped

Coriander, chopped

METHOD



25 mins



20 mins



Serves 4

- ① Place 1 tbsp oil in frying pan, add the lamb strips and fry for a few minutes until lightly brown.



- ② Add the onion and peppers and fry over high heat for approx. 5 minutes until nicely coloured.



- ③ Lower the heat and add the fajita seasoning, stir well and fry for 2 minutes. Add the lime juice.



- ④ Warm the tortillas in the oven or microwave.



- ⑤ Spoon the mixture onto a tortilla, top with soured cream, cheese, tomatoes and coriander and finish with a squeeze of lime!



Top tips

- You could use leftover roast meat to make the fajitas.
- Also delicious topped with the dip on page 25.