

## Chicken Fajita Pie

### **Ingredients**

3 chicken breasts, cut into thin strips  
2 large yellow and/or red peppers, thinly sliced  
2 large onions, thinly sliced  
1tbsp ground cumin  
½ tbsp ground coriander  
1tsp mild chili powder  
½ tsp mild chili flakes or 1 fresh chili  
Sea salt & black pepper  
1x 500g carton of passata  
1x 395g tin kidney beans (can be swapped out for Heinz baked beans chilli)  
3 tortilla wraps  
70g mozzarella  
40g cheddar, finely grated

### **Method**

1. Preheat the oven to 200\*c and line the base of a 24cm cake tin with baking/greaseproof paper.
2. Put 1 tbsp of oil in a large frying pan and place over a low heat. Add the chicken strips and cook for 2-3 minutes.
3. Add the peppers and onions to the pan, then add the spices, season with salt & pepper and mix well.
4. Stir in the passata and kidney beans in chili sauce and leave to simmer for 15 minutes.
5. When the chicken is cooked, put a layer of chicken mix in the base of the lined tin, followed by a wrap, keep repeating the process until you get a final layer of chicken mix.
6. Sprinkle over the grated cheddar and chunks of mozzarella.
7. Place in the oven and cook for 25-30 minutes until golden.