

Directions

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1.

Take a pan and add Eva Canola Oil and heat it and then add boneless Chicken and fry it on medium flame for 5 minutes

2.

Add Red Chili Powder, Salt, Black Pepper Powder, Cumin Powder, Coriander Powder, Paprika Powder, Oregano, Garlic Powder, Soya Sauce, Vinegar, Chili Sauce and stir it well

3.

Add Red Capsicum, Green Capsicum, Orange Capsicum, Yellow Capsicum and stir it well and cook it for 2 minutes on medium flame and stir

4.

Add Ketchup and stir it and turn off the flame. Chicken fajita is ready

5.

Take a bread slice and put chicken fajita. Sprinkle the grated cheese and then place second bread slice.

6.

Take a grill pan and preheat it and brush with butter and then place this sandwiches and cook it for 2 minutes on medium to low flame each side.

7.

Your fajita sandwich is ready. Serve with Ketchup and Mayonnaise.