



Ingredients

- 480 g BBQ Chicken, Shredded
- 1 tbsp Vegetable Oil
- 1 pkt MAGGI Apricot Chicken Base
- 170 g Red Capsicum, sliced thinly
- 170 g Yellow capsicum, thinly sliced
- 170 g Red Onion, sliced
- 0.5 cup Tap Water
- 450 g Tomato
- 0.5 Head Iceberg lettuce shredded
- 20 g Thomy Mayonnaise
- 8 servings Tortillas, wholegrain

Instruction

1. Combine chicken and MAGGI Apricot Chicken Recipe Base in a medium bowl, set aside for 5 minutes. Meanwhile, heat 1 tbsp oil in a saucepan on medium-high heat, add capsicums and onion and cook for 3-4 minutes or until softened. Add chicken and water; simmer for 5 minutes.
2. Divide chicken mixture between tortillas, top with tomato, lettuce and THOMY Mayonnaise, serve.

Nutrition

Carbohydrates	56.85 g
Energy	646.38 kcal
Fats	25.5 g
Protein	46.22 g
Sugars	12.9 g

⌚ 11 Minutes

⊕ 4 portions