

INGREDIENTS

 4 SERVINGS

 25 MIN

 EASY

2 packs Garden Gourmet Grilled Filet

1 big winter carrot

2 ready-to-eat avocados

1 shallot, peeled

300g red cabbage, sliced

100 ml yoghurt

1 tbsp coriander

1 tsp mexican herbs

1 lime, squeezed

4 large tortillas

Salt

Pepper

Indulge yourself with our vegetarian fajitas with avocado and Garden Gourmet Filet Chicken-Style. Healthy, filling, and full of flavors – a perfect lunch or weekday dinner option!

PREPARATION

1. Make yogurt dressing with Mexican herbs

Mix the yoghurt with 1 tablespoon of oil, the chopped coriander and a pinch of Mexican herbs. Season with salt and pepper.

2. Mix veggies with yogurt dressing and bake the grilled filets

Grate the carrot and chop the shallot. Spoon the vegetables in a bowl with the yoghurt dressing. Marinate the Garden Gourmet grilled filets with the rest of the oil and Mexican herbs and bake them brown in a pan. Halve them in the length.

3. Make guacamole, build your fajitas, and enjoy!

Meanwhile, peel avocados, remove the kernel and cut them into long slices. Sprinkle the avocado with lime juice. Heat the tortillas and fill them with the coleslaw, avocado and grilled fillet. Garnish each tortilla with a sprig of coriander

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