

# Ben's Original™

Mexican Style Chicken Pitta  
RECIPE

## Mexican Style Chicken Pitta



**TIME** 25 mins  
**INGREDIENTS** 13 items  
**MAKES** 2 servings

Super easy Mexican style chicken pitta that will fill you with flavour in no time. The perfect partner for lunch. Ready in 90 seconds with Ben's Original™ Microwave Rice!

### INGREDIENTS

- Ben's Original™ Mexican Style Microwave Rice 250g
- 1tbsp Sunflower Oil
- 2 Chicken Breasts
- ½ tsp Paprika
- ½ tsp Dried Oregano
- ½ tsp Ground Cumin
- ¼ tsp Onion Powder
- ¼ tsp Garlic Powder
- 2 Tomatoes, seeds removed and chopped
- 1 small Red Onion, chopped
- Small handful of Coriander, chopped

- 1 Avocado, stone removed and sliced
- 2 Pitta or Tortilla wrap

## INSTRUCTION

1. Place the chicken breasts between two pieces of greaseproof paper and flatten with a rolling pin until they are an even thickness. Then cover with the oil along with all the dried spices and herbs.
2. Place a frying pan on a medium heat and add the chicken. Pan fry for 10-12 minutes until golden brown and cooked through, turning half way.
3. Mix together the tomato, onion and coriander with seasoning. Slice or chop the chicken into desired pieces and begin to construct your pitta with alternating layers of salad, avocado and chicken. The Ben's Original™ rice can be heated according to pack instructions and added to the pitta or served on the side.

## NUTRITION

### AMOUNT PER SERVING

- Energy (kj) 2399
- Protein (g) 43.4
- Total Fat (g) 11.4
- Saturated Fat (g) 2.1
- Carbohydrates (g) 70.3
- Total Sugars (g) 6.8
- Sodium (mg) 492

## Categories:

[Chicken](#), [15 - 30 Mins](#), [Mexican Style](#), [Stove Top](#), [Easy Family Dinners](#)

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### [Chicken Fried Rice](#)

Cooking time

20 mins

Ingredients

9 items



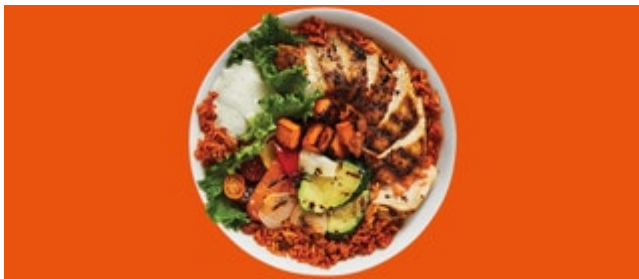
## **Korean Bibimbap**

Cooking time

40 mins

Ingredients

17 items



## **BBQ Chicken Bowl**

Cooking time

30 mins

Ingredients

13 items

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**Source URL:** <https://au.bensoriginal.com/recipes/Mexican-Style-Chicken-Pitta>