Veggie Fajitas

Ingredients

4 tortilla wraps

Cheddar cheese

**For the salsa**

2 tomatoes diced

2 spring onions finely sliced

2 tsp lemon juice

1 tsp olive oil

¼ red chilli deseeded and diced

1 tbsp chopped coriander

**For the filling**

1 medium red onion

½ red pepper

½ yellow pepper

½ orange pepper

1 tbsp sunflower oil

1/8 tsp cumin

Pinch of paprika

1 tbsp balsamic vinegar

2 tsp soft light brown sugar

Salt pepper

**Method**

1. To make the salsa mix the ingredients in a bowl.
2. For the filling thinly slice the onion and peppers.
3. Heat the wok and stir fry the onion and peppers until soft
4. Add cumin paprika cook for one minute.
5. Stir in balsamic vinegar and boil until evaporated
6. Stir in the sugar salt and pepper
7. Warm the wraps in a microwave
8. Dived the fillings
9. Start with onion and pepper mixture
10. Then spoon over the salsa.
11. Next scatter over grated cheese.
12. Roll up your wrap and serve with soured cream.