



Ingredients:

- 1 lb meat (chicken, pork, steak) cut into bite size pieces
- 1 tbsp olive oil
- 1 red pepper, cut into strips
- 1 green pepper, cut into strips
- 1 small white or red onion, sliced
- 1 tbsp chili powder
- 1 tsp paprika
- 1 tsp cumin
- 1/2 tsp cayenne and/or chipotle powder (optional depending on how spicy you like it!)

Preparation:

1. Put the olive oil in a large frying pan over medium heat. Add the meat and cook it fully.
2. Set aside the meat on a plate. Add more olive oil if needed. Sauté the peppers and onions until desired texture is reached (5-10mins).
3. Turn the heat to low. Add the meat back in, along with all spices. Mix until all ingredients are coated. Simmer for approximately 5 minutes.
4. Serve in your choice of wrap (lettuce, cabbage, flax), along with salsa, guacamole and Greek yogurt.