# Barbecued chicken fajita skewers

Makes 6-8 skewers

For the fajitas

* 2 limes, plus wedges to serve
* 1 tsp dried oregano
* 1 tsp ground cumin
* 1 tsp smoked paprika
* 1 tsp olive oil
* 2 garlic cloves, crushed or finely grated
* 4 chicken breasts
* 3 mixed coloured peppers
* 1 red onion

For the guacamole

* 2 ripe avocados
* 1 lime
* 6 cherry tomatoes, halved
* warmed tortillas
* chopped coriander, soured cream or yogurt, plus chilli sauce for the grown-ups, to serve

1. Make the marinade. In a large bowl, juice both the limes. Add the oregano, spices, olive oil and garlic, and mix together. Dice the chicken,
2. Prepare the vegetables. Deseeding the peppers and halving the onion
3. Make your skewers. Carefully thread alternate pieces of chicken, peppers and onion onto your skewers.
4. When you've used up all the ingredients, set aside. Can be made several hours ahead and chilled until ready to cook.
5. Prepare the guacamole. Stone and peel the avocados, then tip into a bowl with the other ingredients. mash everything together and tip into a serving dish.
6. Cook the skewers. Heat a barbecue or griddle pan. Cook the skewers for 10-12 mins, turning, until they are cooked all the way through.
7. Serve the skewers on heated tortillas with the guacamole, soured cream, chopped coriander, lime wedges on the side and chilli sauce for those who like a touch of spice.