**Chickpea fajitas**

Serves 2 (1HO, ½ LE, 1F)

* 400g can chickpeas
* 1 tbsp olive oil
* pinch of smoked paprika
* 2 tomatoes, deseeded and diced
* 1 small red onion, finely sliced
* 2 tbsp red wine vinegar
* 1 avocado, stoned and peeled
* 2 limes, juice of 1, the other cut into wedges
* 100g soured cream
* 2 tsp harrisa
* 4 corn tortillas
* coriander, roughly chopped, to serve (optional)
1. Heat oven to 200C/180C fan/gas 6 and line a baking tray with foil.
2. Drain the chickpeas, pat dry and tip onto the prepared baking tray. Add the oil and paprika, toss to coat, then roast for 20-25 mins until browned and crisp, shaking halfway through cooking.
3. Meanwhile, put the tomatoes and onion in a small bowl with the vinegar and set aside to pickle. Put the avocado in another bowl and mash with a fork, leaving some larger chunks. Stir in the lime juice and season well.
4. Mix the soured cream with the harrisa and set aside until ready to serve.
5. Heat a griddle pan until nearly smoking. Add the tortillas , one at a time, charring each side until hot with griddle lines.
6. Put everything on the table and build the fajitas : spread a little of the harrisa cream over the tortilla, top with roasted chickpeas, guacamole, pickled salsa and coriander, if you like. Serve with the lime wedges for squeezing over.