



# Pulled Fajita Rabbit Flatbreads

Enjoy delicious Mexican food using sustainable cuts of meat

Serves: 4

Prepare: 10 Minutes

Cook: 3 Hours 50 Minutes

Difficulty: easy

## Ingredients

- 2 x [whole rabbits](#), jointed
- 1 small brown onion, sliced
- 150ml [ketchup](#)
- 100ml water
- ½ tbsp smoked paprika
- ½ tbsp cumin
- 1 bell Pepper, sliced thin
- 1 red onion, sliced thin
- 1 garlic clove, minced
- 1 gem lettuce, shredded

## For The Fajita Seasoning

- 1 tbsp smoked paprika
- 1 tbsp cumin
- 1 tbsp ground coriander
- 1 tbsp dried oregano
- 1 tbsp garlic powder
- ½ tbsp chilli powder

## For The Flatbreads

- 250g self raising flour
- 250ml natural yoghurt
- 1 tsp salt
- oil for brushing

## SALSA

- 2 large tomatoes, finely chopped
- 1 small red onion, minced
- 2 tbsp fresh coriander, finely chopped

## Method

1. Slice the brown onion and line the bottom of a slow cooker. Place the jointed rabbits on top and season with paprika and cumin. Add the ketchup and water then mix everything together by hand. Cover and set the slow cooker to "high" for 4 hours. Once cooked, remove the meat from the braising liquid and shred the meat off the bones with two forks, Transfer the meat to a bowl and place to one side
2. To make the flatbreads: Mix the flour, yoghurt and salt in a bowl then turn out onto a well-floured surface and knead for 5 minutes. Cut the dough into equal portions then roll out into circles. Heat a dry fry pan until it is smoking hot and gently place your flatbreads. Brush on some olive oil and fry either side for 1 minute. Remove and cover until you are ready to eat
3. To make the fajita seasoning: Combine the spices together in a bowl and store until you are ready to use
4. To make the salsa: Chop all the vegetables and herbs then transfer to a small bowl. Season with salt and stir in the olive oil. Cover and refrigerate until you are ready to serve.
5. Add one tbsp olive oil to a large frying pan over a medium heat and add the sliced bell pepper. Cook for 5 minutes until soft then add the minced garlic. Transfer the pulled rabbit meat to pan and sprinkle over the fajita seasoning, using as little or as much as you like (it's all down to personal taste)
6. Place a layer of shredded lettuce on top of the flatbread followed by sliced of raw red onion and a generous portion of seasoned fajita rabbit and peppers. Serve with fresh homemade salsa

- 1 garlic clove, minced
- 1 tsp salt
- 1 red chilli, finely chopped
- 1 tbsp olive oil