

CHICKEN FAJITAS

Preparation Time: 14 MINUTES

Cooking Time: 16 MINUTES

Servings: 8

INGREDIENTS

- 2 pounds boneless skinless chicken breast, sliced into thin strips
- Flour or corn tortillas

MARINADE

- 1/4 cup chopped cilantro
- juice of 1 lime (approximately 2 tablespoons)
- 1 tablespoon cooking oil
- 1 tablespoon or 3 cloves of garlic minced
- 1 teaspoon chili powder
- 1 teaspoon ground cumin
- 1 teaspoon dried oregano
- 1 teaspoon coarse salt
- 1/2 teaspoon paprika
- Pinch of white pepper

FOR PEPPERS AND ONIONS

- 2 tablespoons cooking oil
- 2 bell peppers, sliced into strips
- 1/2 large onion, sliced into strips
- pinch salt (optional)

DIRECTIONS

1. Add all the ingredients for the marinade in a large mixing bowl.
2. Cut chicken breasts into thin strips.
3. Add chicken to marinade toss together.
 - a. Toss together until chicken is evenly coated.
4. Cover and set aside for 8-10 minutes.
5. In a large skillet over medium-high heat add 1 tablespoon of cooking oil.
6. Add the peppers, onions and a pinch of salt (optional).
7. Cook, stirring occasionally, for about 8 minutes, until the veggies are soft.
8. Remove from the skillet, place in large bowl and set aside.
9. Add tablespoon of cooking oil to the skillet.
10. Add the marinated chicken and cook for approximately 8 to 10 minutes, until chicken is fully cooked.
11. Add the peppers and onions to the skillet, toss together with the chicken and remove from heat.

Notes:

