

SKILLET CHICKEN FAJITAS

INGREDIENTS

1/4 tsp paprika
1/4 tsp cumin
1/2 tsp onion powder
1/2 tsp garlic powder
1 tbsp olive oil
1/2 tsp dried oregano
1 tsp chili powder
1/4 tsp sea salt
4 tbsp lime juice

Chicken, Peppers, Onions
4 chicken breasts cut into strips
2 tbsp olive oil / butter
2 medium bell peppers – any color
1 large onion
salt and pepper to taste

PROCEDURE

Slice your chicken breasts into thin strips and toss in a gallon Ziploc bag with marinade ingredients.

Set aside for 30 minutes or longer.

Cut peppers and onions into thin strips.

Heat 2 tablespoons of olive oil / butter over in a skillet cook peppers and onion slices for 3 - 4 minutes until they are tender.

Sprinkle with salt and pepper, remove from skillet, and set aside in another dish.

Cook your chicken in the skillet.

When chicken is done add your onions and peppers back to the skillet and gently stir together.

Optional toppings: Guacamole, pico de gallo, cilantro, green onions.