

Flavorful Chicken Fajitas

6 Servings Prep: 20 min + Marinating Cook: 5 min

Ingredients:

- 4 tablespoons olive oil, divided
- 2 tablespoons lemon juice
- ½ teaspoons sea salt
- ½ teaspoons dried oregano
- ½ teaspoons ground cumin
- 1 teaspoons garlic powder
- ½ teaspoons chili powder
- ½ teaspoon paprika
- ½ teaspoon crushed red pepper flakes, optional
- 1 – ½ lbs boneless skinless chicken breast, cut into thin strips
- ½ medium sweet red pepper, julienned
- ½ green pepper, julienned
- 4 green onions, thinly sliced
- ½ cup chopped onions
- Shredded cheddar cheese, taco sauce, salsa, guacamole and sour cream



Directions:

- In a large re-sealable plastic bag, combine 2 tablespoons oil, lemon juice and seasonings: add chicken. Seal and turn coat; refrigerate for 1-4 hours.
- In a large skillet, sauté peppers and onions in remaining oil until crisp-tender. Remove and keep warm.
- Discard marinade. In the same skillet, cook chicken over medium high, heat 5-6 minutes or until no longer pink. Return pepper mixture to pan; heat through.
- Serve with cheese, taco sauce, salsa, guacamole and sour cream. Yield: 6 servings.