

Chicken Fajitas

6 servings • Category: Dinner • Generated by Nutrifax

Ingredients

- 600 g Chicken (breast, meat and skin, raw)
- 300 g Tortillas (ready-to-bake or -fry, flour, refrigerated)
- 1 cup, sliced Peppers (sweet, red, raw)
- 1 cup, sliced Peppers (sweet, green, raw)
- 1 cup, sliced Onions (raw)
- 2 tbsp Vegetable oil (olive)
- 31 g Lime juice (raw)
- 2 tsp Spices (chili powder)
- 1 tsp Spices (cumin seed)
- 1 tsp Spices (paprika)
- 2 clove Garlic (raw)
- 1 tsp Salt (table)
- 1/2 × 5 ml whole Spices (pepper, black)

Instructions

1. Slice the chicken breasts into thin strips. Toss with 1 tablespoon olive oil, lime juice, chili powder, cumin, paprika, minced garlic, salt, and pepper. Marinate 15 minutes.
2. Slice the bell peppers and onion into thin strips.
3. Heat 1 tablespoon olive oil in a large skillet or cast-iron pan over high heat. Cook the chicken strips for 5–6 minutes until charred and cooked through. Remove and set aside.
4. In the same skillet, add the peppers and onion. Cook for 4–5 minutes until tender-crisp with some char.
5. Return the chicken to the skillet and toss everything together.
6. Warm the tortillas in a dry skillet or microwave. Serve the chicken and pepper mixture in the tortillas with your choice of salsa, sour cream, or guacamole.