

Chicken Fajitas

Mexican · Main Course · Easy · 35 min total · Serves 4

Sizzling Mexican-style chicken fajitas with colorful bell peppers and onions, served with warm tortillas.

Ingredients

- 1.5 lb chicken breast (sliced into strips)
- 3 bell peppers (mixed colors sliced)
- 1 large onion (sliced)
- 2 tbsp lime juice
- 1 tbsp chili powder
- 1 tsp cumin (ground)
- 0.5 tsp garlic powder
- 8 flour tortillas (warmed)
- 0.5 cup sour cream (for serving)
- 0.5 cup guacamole (for serving)

Method

1. Toss chicken with lime juice, chili powder, cumin, garlic powder, salt. Marinate 10 min.
2. Heat cast-iron skillet over high heat until smoking.
3. Cook chicken without moving 2 min, then stir-fry until done. Remove.
4. Add peppers and onion, cook until charred but crisp-tender, about 4 min.
5. Return chicken, toss. Serve with tortillas, sour cream, guacamole.

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