

# DENE

## *Chicken Fajitas*



### **Ingredients:**

- 2 large boneless skinless chicken breasts, about 1 ½ lbs
- 4 Tbsp olive oil, divided
- 2 Tbsp lime juice
- 1 tsp ground chili powder
- 1 tsp ground cumin
- 1 tsp paprika
- 1 tsp onion powder
- 1 tsp garlic powder
- 1 tsp fine sea salt, plus more to taste
- ½ tsp ground black pepper
- 3 bell peppers, Red, Yellow, and Green, sliced into ¼" thick slices
- 1 medium onion, thinly sliced
- 8 small flour tortillas, toasted or warmed

### **Method:**

1. In a mixing bowl, add 2 Tbsp oil, 2 Tbsp lime juice, and all of the seasonings: chili powder, cumin, paprika, onion powder, garlic powder, salt, and pepper. Stir to combine.
2. Cut chicken breasts in half lengthwise and add cutlets to the seasoning mix, turning to evenly coat. Set that aside while you prep the remaining veggies. You can marinate for up to 4 hours.
3. Cut bell peppers and onions into 1/4" thin slices, cutting with the grain.
4. Set a large heavy skillet (such as cast iron) over medium heat. Add 1 Tbsp oil then add chicken in a single layer and sear for 3-5 minutes per side or until browned and cooked through to 165°F in the center on an instant-read thermometer. Cook in batches if needed. Transfer chicken to a cutting board and let it rest while you cook the vegetables.
5. In the same skillet over medium heat, add 1 Tbsp oil then add the onion and bell peppers and sauté until softened and browned in spots, about 5-6 minutes, stirring frequently. Season with salt and pepper to taste.
6. While the veggies are cooking, slice the chicken into strips against the grain. When the veggies are done, add the chicken back to the pan, stir to combine, and remove from heat.
7. Serve over warmed tortillas with a squeeze of fresh lime juice, garnished with cilantro and your favorite toppings. (lime wedges, to squeeze over fajitas, sour cream, Pico de gallo, or salsa Guacamole, or sliced avocado, shredded Cheddar, Monterey Jack, or Mexican Cheese.