

Chicken Fajitas

Ingredients

Seasoning Mix

- 1 teaspoon salt (I use coarse, kosher salt) 1/2 teaspoon onion powder
- 1/2 teaspoon garlic powder
- 1/2 teaspoon dried oregano
- 1/2 teaspoon cumin
- 1/2 teaspoon chili powder
- 1/2 teaspoon paprika, smoked or regular
- 1/4 teaspoon black pepper (I use coarsely ground)

Fajitas

- 4 cups cooked, chopped chicken breast
- 1 tablespoon oil
- 2 medium bell peppers (any color), cored and sliced into thin strips
- 1 large onion, sliced into thin half moon strips
- 2-3 tablespoons broth or water
- shredded cheddar cheese
- iceberg lettuce
- 8 8-inch flour tortillas

Directions

- In a small bowl, add all the seasoning ingredients. Mix well.
- Toss the chicken with 1/2 of the seasoning mixture.
- In a non-stick skillet, cook the chicken over medium heat in oil. Set aside.
- In a non stick skillet, heat the oil over medium heat. Add the onions, and bell peppers. Sprinkle the remaining seasoning mixture over the veggies.
- Cook, stirring often, until the onions start to turn translucent and the vegetables start to soften.
- Add 2-3 tablespoons water or broth(omit this if there is already liquid in the pan from the veggies). Continue cooking over medium heat for 2-3 minutes until the veggies are crisp-tender and the liquid has reduced slightly
- Add chicken and veggies to tortilla. Garnish with cheese and lettuce.