Chicken Fajitas

Ingredients

2 t Chili Powder
1 t Salt
1/2 t Cumin
1/2 t Sugar
1 1/2 lb Chicken Breasts (boneless, skinless)
1 T Cornstarch
2 Limes
1/2 Red Bell Pepper
4 oz Button Mushrooms
1 t Paprika
1/2 t Onion Powder
1/2 t Garlic Powder
1/4 t Cayenne
6 T Vegetable Oil
1/2 Green Bell Pepper
1 Onion

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Instructions

1.Mix the chili powder, paprika, salt, onion powder, cumin, garlic powder, sugar, cayenne, and cornstarch in a small bowl. Add Â¼ cup oil and the juice of 1 lime and mix to combine. Set aside.
2.Slice the chicken breast into Â¼" thick slices and place in a shallow bowl. Add â…” of the marinade and toss to coat the chicken well. Set aside.
3.While the chicken marinates, slice the bell peppers, mushrooms, and onion and place in a shallow bowl. Add the remaining â…“ of the marinade and toss the vegetables until well coated. Set aside.
4.Cook the vegetables. Heat 1 tablespoon of the oil in a 12" cast iron skillet over medium-high heat and add the vegetables. Cook until the onion softens and the peppers take on color and the mushrooms soften, stirring occasionally, for 4-5 minutes. Transfer to the shallow bowl.
5.Heat the another tablespoon oil in the skillet and cook the chicken undisturbed until bottom of the chicken pieces are browned, and the chicken releases its juices, about 2 minutes each side.
6.Return the veggies to the pan and cook for another 2-3 minutes until everything is

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warmed through. Remove from the heat and give the dish a squeeze of half a lime.
7.Serve with warm flour tortillas, pico de gallo, guacamole, sour cream, and the rest of the lime cut into wedges.