

Chicken Fajitas

Ingredients

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

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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 ¼ cup oil and the juice of 1 lime and mix to combine. Set aside.
- 2.Slice the chicken breast into ¼" thick slices and place in a shallow bowl. Add " 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 " 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 4 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 one lime.

7. Serve with warm flour tortillas, pico de gallo, avocado sauce, crema, and more lime wedges.