

Simple Bites

CHILE LIME CHICEKN FAJITAS

For 1	For 2	4 or more	
2 tbsp	1/4 cup	1/2 cup	olive oil
1/4 tsp	1/2 tsp	1 tsp	chili powder
1 tsp	2 tsp	1 tbsp	garlic
1/4 tsp	1/2 tsp	1 tsp	cumin
1/4 tsp	1/2 tsp	1 tsp	6 pepper spice
1/8 tsp	1/4 tsp	1/2 tsp	cayanne pepper
1/2 tsp	1 tsp	2 tsp	sea salt
1/2	1	2	fresh lime
4 stems	6 stems	12 stems	cilantro
1	2	4	boneless skinless chicken breast trimmed
1/4	1/2	1	medium white onion
1/4	1/2	1	medium red bell pepper
1/4	1/2	1	medium green bell pepper
1/4	1/2	1	medium yellow or orange bell pepper
2-3	4-5	8-10	corn or flour tortillas

Marinate chicken:

In a small mixing bowl blend olive oil, chili powder, cumin, garlic, 6 pepper spice, cayanne pepper and salt.

Zest limes and add to mixture. Cut limes in half and squeeze juice into mixture. Blend well.

Place trimmed chicken breast in a gallon size zip lock baggie. Add whole stems of cilantro to bag.

Set aside a small amount of the marinade for use later.

Pour remaining marinade over chicken and cilantro. Seal baggie and marinate in refrigerator for 2 to 4 hours (or overnight).

Turn baggie over in refrigerator after a couple hours to allow marinade to fully saturate the chicken.

To prepare fajitas:

Peel and slice onion, set aside.

Remove seeds and membrane from peppers. Slice into strips. Set aside

Heat a large skillet with enough oil to coat the bottom of the pan.

Remove chicken from baggie and place in hot skillet.

Cook chicken on one side until brown, turn and cook other side until chicken is completely done.

Take a small paring knife and cut a small slit into the largest part of the breast. Chicken is done when it is white in color without any pink showing.

Remove chicken from pan, set aside. Add Onion and peppers to skillet.

Pour reserved marinade over vegetables and saute on high heat until brown.

Cut chicken into strips and add to onion and peppers.

Remove from heat and serve in warm tortillas.

Top with your favorite garnishes.



Scan the photos with the Universe Plus app to see a video demonstrating how to make this recipe.

