

# CHICKEN FAJITAS

## Ingredients

### Chicken:

6 boneless, skinless chicken breasts, cut into thin strips

Juice & zest of 2 limes

1 handful cilantro, chopped

2-3 Tbsp canola oil

Salt & Pepper, to taste (optional!)

### Veggies:

1 large onion, sliced in rounds

1 red pepper cut in strips

1 yellow pepper, cut in strips

8 oz. sliced mushrooms

2 Tbsp canola oil

## Method

- Combine lime juice, cilantro, (and salt & pepper, if using)
- Marinate chicken in juice at least 5-10 minutes. If you can marinate longer, even better!
- (Meanwhile you can prepare your veggies!)
- Remove strips from marinade with a slotted spoon (discard marinade) & sauté in canola oil over medium-high heat until golden brown.
- Remove chicken from pan & place in a covered casserole to keep warm (Can also be stored in fridge until ready to reheat)
- Sauté veggies over medium-high heat in canola oil
- When done, transfer to serving dish or covered casserole if refrigerating to reheat later.

To make fajitas: Rub lime wedge over tortilla surface. Add chicken & veggies in the middle upper portion of tortilla. Fold bottom up, then fold in right & left sides. Enjoy!