



Chicken Fajita Skewers

Ingredients

- 1 pound chicken breasts, boneless, skinless, cut into 1" pieces
- 1/4 cup [Fustini's Chipotle olive oil](#)
- 1/4 cup + 3 tablespoons [Fustini's Jalapeno Lime balsamic](#), divided
- 2 tablespoons fresh cilantro, chopped, plus more for garnish
- 1-2 tablespoons ground cumin
- 1 red onion, cut into chunks
- bell peppers, assorted colors, cut into 2" pieces
- flour tortillas, 2" pieces
- 1/2 cup sour cream
- lime wedges

Directions

Step 1.

In a plastic sealable bag, combine olive oil, 1/4 cup of balsamic, cilantro, cumin and chicken breasts. Marinate for 30 minutes. If using wooden skewers, soak in water for 20 minutes. Preheat grill to medium-high. Assemble skewers by threading chicken, onion, peppers and tortillas in desired quantities. Grill until the chicken reaches an internal temperature of 165 degrees. Remove from heat. In a small bowl, combine sour cream and remaining balsamic and top with cilantro. Serve with skewers and lime wedges.