

FUSTINI'S[®]

Mexican Lime Chicken Fajitas

Ingredients

- 2 lbs boneless skinless chicken breast
- 1 lime
- ¼ cup cilantro
- 1 tablespoon minced garlic
- 2 tablespoons [Fustini's Mango balsamic](#)
- 1 tablespoon cumin
- 1 teaspoon oregano
- 1 teaspoon chili powder
- ½ teaspoon paprika
- 1 tablespoon taco seasoning
- 1 teaspoon [Fustini's Pyramid Flake Salt](#)
- ½ large onion
- 1 yellow bell pepper
- 1 red bell pepper
- 1 poblano pepper
- 3 tablespoons [Fustini's Chipotle olive oil](#)
- 1 cup sour cream mixed with 1 tablespoon [Fustini's Jalapeno Lime balsamic](#), or more to taste (garnish)
- crumbled Cojita cheese (garnish)

Directions

Step 1.

Slice each chicken breast in half horizontally and then into strips. Place into a large bowl. Rough chop cilantro leaves and add to the bowl. Add the juice of 1 lime, 1 tablespoon olive oil, garlic, cumin, vinegar, oregano, chili powder, paprika, taco seasoning, and ½ tsp salt.

Step 2.

Pour 1 tablespoon olive oil into a large skillet over medium-high heat. Cut peppers and onions into thin strips. Add to skillet, sprinkle with ½ tsp salt and sauté for 5-7 minutes until vegetables soften. Remove vegetables from skillet, place in a large bowl and set aside.

Step 3.

Add 1 tablespoon olive oil to the same skillet and add the marinated chicken. Cook for 5-7 minutes or until chicken is fully cooked. Add the softened vegetables, mix together and remove from heat. Serve in warm flour or corn tortillas and top with desired toppings (sour cream mixed with balsamic, Cojita cheese)