

## Chicken Fajitas

Makes 6 Servings



**4 tablespoons olive oil**  
**2 tablespoons lemon juice**  
**1 1/2 teaspoons salt**  
**1 1/2 teaspoons dried oregano**  
**1 1/2 teaspoons ground cumin**  
**1 teaspoon garlic powder**  
**1/2 teaspoon chili powder**  
**1/2 teaspoon paprika**  
**1/2 teaspoon red pepper flakes optional**  
**1 1/2 pounds chicken breasts cut into strips**  
**1 red bell pepper seeded and sliced**

**1 green bell pepper seeded and sliced**  
**4 green onions sliced**  
**1/2 onion sliced**  
**6 flour tortillas**  
**Optional Toppings:**  
**Cheddar cheese**  
**taco sauce**  
**salsa**  
**guacamole**  
**sour cream**

In a large bowl combine 2 tablespoons olive oil, lemon juice, salt, dried oregano, ground cumin, garlic powder, chili powder, paprika, and red pepper flakes.

Add the chicken and toss to coat. Place in the refrigerator for 1-4 hours.

In a large skillet sauté red bell pepper, green bell pepper, and onions in the remaining 2 tablespoons of olive oil until tender-crisp. Remove and set aside.

Remove the chicken from the marinade and cook in the skillet over medium-high heat until cooked through.

Return the bell peppers and onions to the skillet to heat through.

Spoon the chicken, peppers, and onions into the centre of the flour tortillas. Add any desired toppings and fold in half.

Serve