

Chicken Fajitas

These **chicken fajitas** are ready in only 30 minutes for a quick and easy Mexican dinner. Juicy seasoned chicken with tender peppers and onions come together for a simple and delicious meal any night of the week!

Ingredients

For the chicken

- ☐ 2 pounds boneless skinless chicken breast, pounded to an even ½-inch thickness
- ☐ 2 tablespoons [olive oil](#), plus more for cooking
- ☐ 2 tablespoons lime juice (about 1 lime)
- ☐ 2 tablespoons orange juice (about ½ navel orange)
- ☐ ½ cup chopped cilantro
- ☐ 1 tablespoon [soy sauce](#)
- ☐ 3 cloves garlic, minced
- ☐ 1 tablespoon [chili powder](#)
- ☐ 1 teaspoon [ground cumin](#)
- ☐ 1 teaspoon [dried oregano](#)
- ☐ 1 teaspoon [kosher salt](#)
- ☐ ½ teaspoon [paprika](#)
- ☐ ½ teaspoon [ancho chili powder](#)
- ☐ ½ teaspoon freshly ground black pepper



For the peppers and onions

- ☐ 2 tablespoons [olive oil](#)
- ☐ 2 bell peppers, red and orange, cut into thin strips
- ☐ 1 white onion, thinly sliced
- ☐ 1 teaspoon [soy sauce](#)
- ☐ Pinch [kosher salt](#), plus more to taste

Instructions

1. Add all the ingredients for the chicken to a large bowl and toss together to coat. Cover with plastic wrap and marinate in the refrigerator while you cook the vegetables.
2. For the peppers and onions, heat the olive oil in a large skillet over medium-high heat. Add the peppers, onions, soy sauce, and kosher salt.
3. Cook for 10 minutes, stirring occasionally, until the onions are translucent and begin to caramelize and the bell peppers are soft and tender. Transfer them to a bowl and cover with foil to keep warm.
4. To the same hot skillet, add 1 teaspoon of olive oil and the marinated chicken. Cook for 10 minutes, flipping halfway through, until the chicken reaches an internal temperature of 165°F.
5. Transfer the chicken to a cutting board and let it cool slightly before slicing into strips.
6. Add the sliced chicken and peppers and onions back to the skillet, and give it quick toss to combine. Serve in warm corn or flour tortillas with guacamole, sour cream, and pico de gallo.

Notes

- **To make on the grill:** Clean and preheat the grill to high. Oil the grates and cook the chicken for 3-4 minutes on each side until it reaches an internal temperature of 165°F. Slice and serve as directed.
- **You can use chicken thighs or chicken tenderloins instead of chicken breasts.** If using, you do not need to tenderize it with a [meat mallet](#).
- **If you want to marinate for longer or prepare this dish ahead of time,** omit the lime and orange juice and marinate for 2-8 hours. Add lime and orange juice right before cooking. Leaving the chicken in the citrus juices for too long breaks down the fibers and gives it a chewy texture.