

# Freezer Bag Chicken Fajita Stir-Fry

## Ingredients

- 1/4 cup vegetable oil
- 2 tablespoons chili powder
- 2 teaspoons ground cumin
- Kosher salt and freshly ground black pepper
- 2 cloves garlic, finely chopped
- 1 red bell pepper, cut into thin strips
- 1 green bell pepper, cut into thin strips
- 1 small red onion, thinly sliced
- 1 1/4 pounds boneless, skinless chicken breasts, cut into 1/2-inch pieces
- 12 small flour tortillas, warmed
- Guacamole, salsa, sour cream and lime wedges, for serving

## Directions

Whisk together the oil, chili powder, cumin, 1 teaspoon salt and several grinds black pepper in a large microwave-safe bowl. Add the garlic, peppers and onion and toss to coat. Cover with plastic wrap and microwave until the vegetables are crisp-tender, about 2 minutes. Remove the plastic wrap and let cool completely.

Transfer the vegetables with the marinade to a large resealable plastic bag and add the chicken. Squeeze out most of the air and seal, then toss gently to coat the chicken with the marinade. Freeze until ready to use. Let thaw in the refrigerator for at least 24 hours before cooking.

Pour the chicken, vegetables and marinade into a large skillet and heat over high heat. Cook, stirring often, until the chicken is cooked through, about 12 minutes. Season with salt and pepper.

Divide the chicken and vegetables among 4 plates. Serve with 3 tortillas each and the guacamole, salsa, sour cream and lime wedges on the side.

Yield: 4 servings

