

Chicken Fajita

INGREDIENTS:

2 tablespoons vegetable oil

1 pound boneless skinless chicken breasts, cut into 1/2-inch strips

1 medium onion, thinly sliced

1 bell pepper, cut into thin strips

1/4 cup water

1 package Fajitas Seasoning Mix

8 flour tortillas (6-inch)



DIRECTIONS:

1. Julienne Cut bell pepper and onion (match like strips)
2. Wash, rinse, and dry knife before cutting chicken
3. Julienne cut Chicken into 1/2-inch strips (match like strips), set aside
4. Heat 1 tablespoon of the oil in large skillet on medium-high heat. Add onion and bell pepper; cook and stir 3 to 4 minutes.
5. Add chicken; cook and stir 3 minutes or until lightly browned (NO PINK).
6. Add water and Seasoning Mix; cook and stir 3 minutes or until heated through.
7. Heat Tortillas while mixture is heating up:
 1. Get a small skillet and heat to medium-high heat
 2. DO NOT grease with oil or pam
 3. Place 1 tortilla in the skillet and heat on each side for 10-15 seconds. Set aside.
 4. Repeat with other tortillas
8. Spoon chicken mixture into warm tortillas. Serve with assorted toppings, if desired.
Toppings: sour cream, salsa, cheese, etc.

