



Chicken Fajitas

Andrea Love, Personal Chef & Owner of Dinner Delights

Serves

3-4

Ingredients

Marinade:

¼ cup orange juice
2 tablespoons lime juice
1 tablespoon oil
1 clove garlic, minced
1 jalapeño, sliced
½ tablespoon dry cilantro
1 teaspoon chili powder
½ teaspoon cumin
½ teaspoon salt

1 – 1 ½ pounds chicken tenders

2 bell peppers, sliced
1 large onion, sliced
2 tablespoons oil
1 teaspoon chili powder
½ teaspoon cumin
¼ teaspoon salt

6 flour tortillas

Favorite fajita toppings

Grill Instructions

1. Make marinade and toss the chicken tenders in it. Let marinate at least 30 minutes or up to overnight.
2. Toss the peppers and onions with the oil and seasonings.
3. Heat grill to medium high heat. Grill chicken 5-7 minutes per side or until it reaches an internal temperature of 165°F. Remove and let rest on a cutting board or plate.
4. Grill veggies in grill pan until crisp tender, about 5 minutes.

Stovetop Instructions

1. Make marinade and toss the chicken tenders in it. Let marinate at least 30 minutes or up to overnight.
2. Toss the peppers and onions with the oil and seasonings.
3. Add 2 tablespoons oil to pan and heat over medium high heat. Add chicken and cook for five minutes on each side or until it reaches an internal temperature of 165°F. Remove and let rest on a cutting board or plate.





4. While the meat is resting, sauté the peppers and onions for five minutes or until crisp tender.

To Serve

Slice chicken. Serve with tortillas, cheese and other toppings such as salsa, sour cream, cheese, and guacamole.

Tip

You can prepare the chicken in the marinade and freeze. Then the chicken will marinate as it thaws.

