



Chicken Fajitas

Prep Time: 30 min

Cook Time: 15 min

Serves: 4

NUTRITION FACTS, PER SERVING:

210 calories

11 g total fat

415 mg sodium



INGREDIENTS: **** Items not included in kit**

- 2 TB vegetable oil or olive oil**
- 1.5 lb. chicken strips
- 1 large yellow onion, peeled and sliced
- 3 bell peppers, sliced
- 12 fajita size flour tortillas
- 1 cup shredded cheddar cheese, for topping
- Fresh cilantro, chopped for topping
- Sour cream, for topping
- Salsa, for topping

Marinade Ingredients:

- Juice of 1 lime
- 2 TB olive oil or vegetable oil**
- Chicken Fajita Spice Blend
 - 1/2 TB Chili Powder
 - 1/2 TB Cumin
 - 1 tsp granulated garlic
 - 1/2 tsp paprika
 - 1/2 tsp oregano
- 1/4 tsp salt & 1/8 tsp black pepper**

DIRECTIONS:

1. Mix all **marinade ingredients** in a large Ziploc bag. Add the **chicken strips** and let marinade for at least 30 minutes or up to 12 hours in the refrigerator.
2. Slice **onion** and **bell peppers** into thin strips.
3. Heat **1 TB oil** in a large nonstick skillet over medium high heat. Add **sliced onions** and **sliced bell peppers** and sauté stirring for 5-8 minutes until soft. Transfer to a bowl and set aside.
4. To the same pan, add **1 TB oil** if needed and add the **chicken strips** to the skillet, discarding the marinade and cook stirring for 10-12 minutes until they are no longer pink.
5. Return **onions** and **peppers** to the skillet and toss with the chicken for about 1 minute.
6. Wrap **tortillas** in foil and place in a 350 degree oven for 10 minutes or until heated through.
7. To serve: spoon a portion of the **chicken, peppers, and onions** down the center of each tortilla, top with your desired amount of **salsa, sour cream, shredded cheddar cheese, and minced cilantro**.

Food provided in this meal kit may have come in contact with, or may contain peanuts, tree nuts, soy, milk, eggs, wheat, fish, or shellfish.

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