

[mexican](#), [chicken](#), [tortilla](#), [weeknight](#), [vegetables](#), [needs pic](#)

Chicken Fajitas

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Ingredients

- 1 Chicken Breast cut into 1cm² strips
- 1 Medium Onion
- 2 Bell Peppers (I like a red and a green)
- Preferred Tortillas (We like flour)
- *optional*
 - Sour Cream
 - Cheese

Marinade

- 1 tsp Kosher Salt
- 1 tsp Mexican Oregano
- 1 TBS Chili Powder
- 1 tsp Smoked Paprika
- 1 tsp Garlic Powder
- Juice of 1 lime

Method

1. Combine chicken with all spices in a bowl
2. Add fresh lime juice and massage together, let marinate while prepping other ingredients
3. Cut onion into strips (We call them "moons" no idea what the correct french word is) and fry in a dry pan over high heat (cast iron is ideal but not necessary here). Season with ~1/4tsp salt and do not stir so it will char. Stir after first side has charred; continue until cooked to your preference
4. Remove onions from pan and set aside in a large clean bowl
5. Repeat above step twice with one pepper at a time. It is important not to crowd the pan for charring to occur
6. Reduce heat to medium and let pan cool slightly
7. Fry chicken in batches (it takes us two batches) adding an appropriate quantity of oil each time, removing each batch to the vegetable bowl
8. Add ~1/3cup water to empty pan and scrape to de-glaze on high heat, reduce by ~1/2.
9. Add vegetables and chicken back to pan, stir to coat, heat until everything is reheated
10. Serve immediately

Notes

1. Recipe calls for cumin, Gab omitted it last time, try with it next time.

Inspired by: <https://smittenkitchen.com/2014/03/sizzling-chicken-fajitas/>

From:

<https://wiki.cookiemountain.org/> - **Recipe Book**

Permanent link:

https://wiki.cookiemountain.org/doku.php?id=recipes:chicken_fajitas

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