

Weeknight Chicken Fajitas

INGREDIENTS

- 1 onions
- 1 jalapeño
- 2 plum tomato
- 1 lime
- 1/2 ounce cilantro
- 2 bell peppers
- 16 ounces chicken breasts
- 2 avocados
- 2 tablespoons southwest seasoning
- 1/2 water
- salt and pepper, to taste
- 8 count flour tortillas
- 4 ounces sour cream
- 8 ounces shredded cheese

MISE EN PLACE

- Thinly slice half of the onion; finely chop the other half.
- Cut 4-6 slices from the jalapeño and then finely dice the rest - remove seeds and ribs for milder heat.
- Core, seed, and dice tomato.
- Cut lime into four wedges.
- Finely chop the cilantro.
- Core, seed, and remove ribs from the bell peppers, thinly slice.
- Halve and remove pit from avocado.
- Slice chicken into thin strips.

DIRECTIONS

1. Prepare the Pico de Gallo in a small bowl. Combine the tomatoes, half of the cilantro, half of the diced onion, a squeeze of lime juice, and diced jalapeño to taste. Add salt and pepper, to taste.
2. Prepare the guacamole in a small bowl. Scoop avocado flesh into bowl, add remaining onion and cilantro, a squeeze of lime, and diced jalapeño to taste. Add salt and pepper, to taste.
3. Prepare the fajita vegetables in a medium-size skillet. Heat 1 tablespoon of oil of medium-high heat until it begins to shimmer. Add onions and peppers, stirring frequently, cook 5 minutes until soft. Season with salt and pepper and set aside.
4. Prepare the chicken in the same skillet. Heat 1 tablespoon of oil on medium-high heat until it begins to shimmer. Add chicken and season with salt and pepper. Cook for 5 minutes until they begin to cook through. Add peppers, onions, southwest seasoning and water. Cook until chicken is cooked through and liquid has evaporated.
5. Prepare the tortillas by wrapping with a damp paper towel and microwave for 30-60 seconds until warmed through.
6. Serve fajitas with Pico de Gallo, guacamole, tortillas, sour cream, shredded cheese, remaining lime wedges, and jalapeño slices.

