

## SPICY CHICKEN FAJITAS WITH **GRILLED PEPPERS**

Recipe created by Double the Spoonfuls

2 3ct Pure Flavor® Craft House Collection® Aurora Long Sweet Peppers

11b chicken breasts, cut into strips

aside and keep warm.

1 lime

1 onion, thinly sliced

3 tbsp olive oil, divided

1tbsp oregano

1tbsp chili powder

2 tsp paprika

2 tsp cumin

2 tsp onion powder

1 tsp garlic powder

1 tsp kosher salt

1/2 tsp cayenne pepper

1/8 tsp black pepper

Sprinkle of crushed red pepper flakes

8 Tortillas

Sour cream, for topping if desired

Avocado, for topping if desired

Cheese, for topping if desired

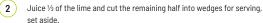
Cilantro, for garnish if desired



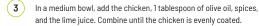
Wipe out the pan slightly and add the remaining olive oil. Add the sliced onion, season with salt and pepper, and cook over medium heat until softened, about 5-7 minutes.

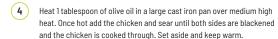
Return the chicken to the pan, add the peppers, and toss until combined and warmed through. Serve in tortillas with your favorite failta toppings.

slightly softened. Remove from grill and slice into long strips. Set



Heat BBQ and grill the peppers until they are evenly charred and







10 min PRFP.

30 min COOKING



