

Sandwiches

Poultry

Chicken Fajitas

TOP 10 !!! Beef Fajitas are made the same way. You will not be able to buy them out again.

FRESH SALSA & GUACAMOLE DIP

- 1/4 cup lime juice
- 1 garlic clove, minced
- 1 tsp. chili powder
- 1/2 tsp. ground cumin
- 1 Tb. oil
- 2 whole skinless, boneless chicken breasts,
cut into strips
- 1 large onion, cut into thin strips
- 1 medium green, sweet red or
yellow pepper, cut into strips
- 12 flour tortillas (8-inch or 10-inch)
- 1-1/2 cups (6 oz.) shredded cheddar or
Monterey Jack cheese
- 1 cup sour cream, regular, light, or non-fat
- 3 cups shredded lettuce



The Fresh Salsa, and Guacamole Dip recipes are in this cookbook. You can buy the prepared products in most supermarkets, but mine are better.

In a glass bowl, combine lime juice, garlic, chili powder and cumin.

Add chicken; stir. Marinate at least 15 minutes or over-night.

In a wok heat 1 Tb. oil. Add chicken and stir-fry until lightly brown.

Quickly remove chicken and add onions and peppers. If you want you can add 1/4 cup of water to wok so the steam helps cook the vegetables and prevents wok from burning.

Scrape wok and toss vegetables. This will clean the wok and add flavor to the onions and peppers. Sauté for 3 to 5 minutes or until crisp-tender. Remove.

To serve place chicken in warmed flour tortilla, top with cheese, onions and peppers, salsa, guacamole dip, sour cream, and shredded lettuce. Roll up and enjoy.

Yield: 6 servings.

NOTE: You can marinate the chicken or beef without cutting into strips. Charcoal on outdoor grill until done and slice for the Fajitas. Great in the summer months.