



# Casa Mendosa™ Chicken Fajitas

Serves 6 / 30 mins

## INGREDIENTS

6 Casa Mendosa™ White Medium Tortillas, warmed Tortillas

1-1/2 lbs boneless skinless chicken breast, cut into thin strips

2 – 3 tbsp. olive oil, or as necessary

1 medium/large sweet Vidalia onion, thinly sliced

1oz. packet of Fajita Seasoning Mix

1 medium red bell pepper, cut into thin strips

1 medium green bell pepper, cut into thin strips

1 medium yellow bell pepper, cut into thin strips

1/4 cup water

2 tbsp. lime juice or to taste



## Optional

Shredded cheddar cheese, taco sauce, salsa, guacamole, cilantro and sour cream

## DIRECTIONS

 **Prep time 10 min | Cook 15-20 min | Ready in 30 min**

- 1** In a large skillet add the olive oil, and chicken strip and cook over medium-high heat for about 3 minutes or until chicken is lightly browned and cooked through; stir and flip intermittently. Remove chicken from skillet (keep the oil and cooking juices in the pan) and set aside.
- 2** If necessary add a bit more oil, add the onions, and sauté over medium heat for about 5 to 7 minutes, or until they begin to caramelize and soften; stir intermittently.
- 3** Add the peppers and sauté for about 5 minutes, or until they begin to soften; stir intermittently.
- 4** Return chicken to skillet.
- 5** Add the water, fajita-seasoning mix, and cook for about 3 minutes, or until chicken is heated through; stir intermittently. Spoon mixture into Casa Mendosa™ tortillas and serve immediately. Then top with your favourite toppings of your choice. Serve and enjoy.