

IZZY'S FAJITAS

Serves 4 | 30 min

SUPPLIES

Frying pan

Container

Tongs

CHICKEN INGREDIENTS

2-3 chicken breasts

2 tbsp canola oil

1 lemon

1 ½ tsp seasoned salt

1 ½ tsp oregano

1 ½ tsp ground cumin

1 tsp garlic powder

½ tsp chili powder

½ tsp paprika

OTHER INGREDIENTS

2 bell peppers

1 yellow onion

2 scoops of sour cream

¼ of a lime

Mexican cheese

Medium or Small tortillas

DIRECTIONS

1. Cut chicken into 1-inch cubes.
2. Mix the chicken ingredients into a container. Then add the chicken and mix. Let marinate in the fridge for 1-4 hours.
3. Cook the chicken in a frying pan with canola or vegetable oil over medium-high heat. Around 4-5 minutes per side. Use tongs to flip.
4. Cut the **bell peppers** into thin strips and dice the **onion**. Cook the peppers and onion over medium-high heat around 5 minutes or when the onions start to become translucent.
5. Scoop 2 scoops of **sour cream** and squeeze in $\frac{1}{4}$ of a **lime**. Mix.
6. Two **tortillas** at a time, sprinkle with **Mexican cheese** and microwave for approximately 30 seconds. Add **onions**, **bell peppers**, and **chicken** to each tortilla. Drizzle with the **sour cream** mixture.