



Chicken Fajita Marinade

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This chicken fajita marinade is a blend of olive oil, lime juice and spices, all mixed together to form the perfect flavoring for zesty fajitas. You can also use this marinade to make Mexican style chicken for burritos, nachos, tacos and more!

Course	Main Course
Cuisine	Mexican
Prep Time	10 minutes
Cook Time	1 minute
Marinating Time	30 minutes
Total Time	41 minutes
Servings	4 servings
Calories	141kcal
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Ingredients

- ¼ cup olive oil
- ⅓ cup lime juice
- ¼ cup water
- 1 teaspoon sugar
- 1 1/4 teaspoons kosher salt
- ¼ teaspoon ground cumin
- 2 cloves garlic minced
- 1 1/2 teaspoons smoked paprika
- 1 teaspoon onion powder
- 1-2 tablespoons chili powder depending on the heat level of your chili powder. I use a mild chili powder so I do the full 2 tablespoons.
- 1/4 teaspoon pepper

Instructions

1. Place the olive oil, lime juice, water, sugar, kosher salt, cumin, garlic, smoked paprika, onion powder, chili powder and pepper in a bowl.
2. Stir to combine.
3. Add 1 pound of sliced chicken, 1 1/2 cups sliced bell peppers and 1/2 cup sliced onions to the bowl and toss to coat.
4. Marinate the chicken for at least 30 minutes or up to 8 hours.

Nutrition

Calories: 141kcal | Carbohydrates: 5g | Protein: 1g | Fat: 14g | Saturated Fat: 2g | Sodium: 762mg | Potassium: 80mg | Fiber: 1g | Sugar: 2g | Vitamin A: 962IU | Vitamin C: 7mg | Calcium: 12mg | Iron: 1mg