



JERNEJ KITCHEN

CHICKEN FAJITAS

Chicken Fajitas is a simple, flavorful, and colorful dinner recipe. This 30-Minute recipe is beginner-friendly. Serve with tortillas and sauce.

SERVES	4	PEOPLE
PREPARATION:	10	MINUTES
COOK:	15	MINUTES
TOTAL TIME:	25	MINUTES

CHICKEN FAJITAS

500 g (1 pound) chicken breast, skinless and boneless

1 tbsp Vegeta or fajita seasoning

1 tsp paprika powder

1 tbsp lime juice, freshly squeezed

2 tbsp olive oil

1 tsp oregano

1 red bell pepper

1 green bell pepper

1 yellow bell pepper

1 red onion

1 yellow onion

2 tbsp olive oil, for cooking

SEASON THE MEAT

Cut the meat into thin slices and add to a bowl. Season with [Vegeta](#) or fajita mix, paprika powder, lime juice, olive oil, oregano, pepper, and salt. Set aside for the meat to marinate until we prepare the vegetables.

CHICKEN FAJITAS

Clean the bell peppers, remove the seeds, and cut them into thin slices. Peel the onions and cut them into thin slices. Place a large pan over medium heat. Add olive oil and marinated meat. Pan-fry for 5 - 8 minutes, then add the vegetables, stir to combine, and cook for another 5 minutes. Serve the Chicken Fajitas with tortillas, sauce, and baked potatoes.

TOOLS AND EQUIPEMENT

Sponsored

bowl

cutting board

kitchen knife

skillet