

## *Idiot's Kitchen Recipe – Easy Chicken Fajitas*

Recipe from [idiotskitchen.com](http://idiotskitchen.com)



Ingredients:

2 boneless, skinless chicken breast halves, thinly sliced  
1 large onion, sliced  
2 bell peppers (yellow, red, or orange), seeded & thinly sliced  
2 Tablespoons olive oil  
2 Tablespoons chili powder  
1 Tablespoon ground cumin  
½ cup salsa  
Salt & Pepper

Tortillas (flour or corn), Shredded Cheese, Beans (refried or black), Guacamole, Sour Cream, Cilantro, etc. suggested for serving.

Heat 2 Tablespoons of oil in a very large pan over medium high heat. Add the thinly sliced chicken to the pan and turn the heat up to high. Cook the chicken quickly so that it becomes golden brown.

When you turn the chicken pieces over to cook the second side, add the sliced onions and bell peppers to the pan. Allow the chicken and vegetables to caramelize and brown in the pan then stir or flip so that all sides get crispy browned bits.

When the chicken is cooked through and the vegetables are tender and slightly softened, add 2 Tablespoons chili powder, 1 Tablespoon cumin, ½ cup salsa, and salt & pepper to taste. Turn the heat down to low and simmer a few minutes more to absorb the spices.

Make a Fajita Assembly Station on the counter or table and let everyone serve themselves.

Makes 4 big servings and is great leftover.

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