

Chicken Fajitas

Serves 4

Ingredients

4 Chicken Breast
1 T olive oil
2 Green peppers, sliced into strips
1 large Spanish or sweet onion, sliced
1 jalapeño pepper (optional if you like heat),
seeded and sliced
1/2 c red wine
1 t soy sauce

Pico de gallo

Combine
1 large or 2 small ripe tomatoes, diced
1/2 small onion
1 garlic clove finely diced
1 small handful fresh cilantro, finely chopped
Salt to taste

Preparation

Grill chicken breasts, set aside

Sauté peppers and onion in olive oil and soy sauce on medium flame until well caramelized. Deglaze pan with wine, reduce until liquid is almost gone. Place on serving platter. Top with sliced chicken breasts.

Serve with tortillas, Pico de gallo, shredded lettuce and guacamole.

Marinade

1 cup orange juice
½ cup tequila
1 t dried oregano
4 cloves garlic, sliced
Zest from 1 lime
1 T soy sauce
1 t cumin
1 t black pepper
Marinate overnight 4 boneless skinless chicken
breasts.

Guacamole:

2 ripe avocados, scooped, one pit reserved Juice
from 1/2 lime
1 clove garlic, minced
1/2 red onion, diced
1/4 t smoked paprika
Fresh ground sea salt to taste
Mash above ingredients until smooth
Serve in bowl with a pit (this helps keep it
green)



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