



Paleo Chicken Fajitas

Active Time: 30 minutes | **Total Time:** 30 minutes | **Serves:** 4

Nutrition Information Per Serving

381.4 calories, 32.25 g carbohydrate, 4.44 g fiber, 27.81 g NET carbs, 28.6 g protein, 16.59 g fat

Ingredients

- 8 tortilla(s) Siete Foods Cassava & Coconut Tortillas
- 2 -8oz. breast(s) organic pastured chicken
- 1 medium organic onion, sliced
- 1 medium organic green bell pepper, sliced
- 1 medium organic red bell pepper, sliced
- 1/2 tsp(s) sea salt
- 2 Tbsp(s) organic lime juice
- 1 tsp organic garlic powder
- 1 Tbsp organic chili powder
- 1 tsp organic ground cumin
- 3 Tbsp(s) avocado oil

Preparation

1. Cut chicken breasts crosswise into 1-inch-wide strips.
2. In a small bowl, mix cumin, chili powder, garlic powder, sea salt and two-thirds of the oil.
3. Put sliced chicken, bell peppers and onions into a large zip-top bag. Pour in marinade, knead to coat, and transfer to refrigerator for 15 minutes to marinate.
4. Pour the remaining oil into a large safe nonstick or cast iron pan over medium-high heat.
5. When shimmering, add the chicken and vegetables, turn heat to high, and cook until veggies are crisp-tender and chicken is cooked through, about 6 minutes. Remove from heat and stir in the lime juice.
6. Serve with warm tortillas and guacamole.

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