



BLACKENED CHICKEN FAJITAS

Ingredients

8 Mission® Super Soft Fajita Flour Tortillas,
warmed

4 Chicken thighs, boneless and skinless

1 tbsp. Cajun seasoning, preferably salt-free

1 tsp. Salt, if using salt-free seasoning

3 tbsp. Vegetable oil, divided

2 Green bell peppers, seeded and thinly sliced

1 Onion, large, thinly sliced

For the topping:

Chopped parsley

Chopped green onion

Hot Sauce

Instructions

1. Rub chicken with Cajun seasoning and, if seasoning is salt-free, salt.
2. In a large skillet heat 1 tbsp. oil over medium-high. Add chicken and cook, turning once, until blackened on both sides and cooked through, 8-10 minutes. A thermometer inserted in the thickest part should read 170°F. Transfer chicken to a plate.
3. Add remaining 2 tbsp. oil to skillet, then add peppers and onion, and cook, stirring until softened, about 5 minutes.
4. Thinly slice chicken, and serve chicken and vegetables with tortillas. If desired, serve with parsley, green onion and/or hot sauce.

Makes 4 Servings