



Ingredients

- ✓ Two skinless boneless chicken breasts
- ✓ 3 Tablespoons Olive oil
- ✓ 1 teaspoon Cumin
- ✓ 1 teaspoon Garlic Powder
- ✓ 1/4 teaspoon oregano
- ✓ 1 tablespoon Lime juice
- ✓ 1 tablespoon Balsamic vinegar
- ✓ 1 onion, sliced
- ✓ 1 green pepper, sliced (feel free to add colored peppers)
- ✓ Salt and pepper to taste
- ✓ Corn tortillas, warmed

Fajitas

My brother makes some pretty amazing fajitas. This is my favorite recipe of his, and when I re-created it, I must insist you don't forget the balsamic vinegar but it really makes the flavors come together perfectly. I've made this recipe with chicken, but it will work with any protein, beef, shrimp, even pork!

Directions

1. Slice chicken breast horizontally
2. Marinate the chicken in olive oil, cumin, garlic, salt and pepper, oregano, lime juice, and balsamic vinegar. Leave in the marinade for at least 1 hour
3. Prep vegetables
4. Take chicken from the marinade and slice into long strips
5. Add olive oil to two pans
6. Add onions and peppers to one, chicken to the other.
7. Cook until done, about 10-15 minutes
8. Serve with warm tortillas, salsa, guacamole, cheese, sour cream, lettuce - whatever makes you happiest.