

Chicken Fajitas

2 chicken breasts — butterflied and then cut into long strips

FOR THE MARINADE:

1/4 cup oil

1 lime - juiced

2 scallions — trimmed and cut into pieces

2 serrano peppers — quartered (you can use jalapeño) - optional

a handful of cilantro with the stems — chopped

2 garlic cloves — coarsely chopped

Salt (generous amount)

Mix all the ingredients in a bowl.

Place the chicken strips in a ziplock bag. Add the marinade. Massage it well through the bag, making sure all the chicken gets coated.

Flatten the chicken in the bag and remove the air. Seal and place in the refrigerator overnight or for a minimum of 6 hours.

FOR THE SALSA:

4 large or 6 small Roma tomatoes

2 jalapeños — stem removed

2 garlic cloves — unpeeled

1/4 cup water

chopped cilantro

Salt

Place the tomatoes, jalapeños and garlic in a pot. Add the water. Cover the pot and cook for about 5 minutes. We are looking for the tomatoes to release their juice and sweat a bit. We are not cooking them fully.

Place the tomatoes and jalapeños in a blender. Peel the garlic and add it as well. Add half of the rendered liquid. Add salt and blend until smooth.

If you do not have a high powered blender, strain the salsa to get rid of tomato and jalapeño peel. Mix in the cilantro and set aside. You can enjoy this salsa at room temperature, warm or cold.

FOR THE FAJITAS:

16 corn tortillas

one large yellow or white onion — sliced into thick slices

1 green bell pepper — sliced into strips

1/2 a large red bell pepper — sliced into strips

Marinated chicken

1 small tomato — finely chopped

Sour cream, salsa and mashed avocado for serving

Salt & Pepper

Heat a skillet and add the onion and bell peppers. Season with salt and pepper. Cook for about 7 minutes, on high heat, until the vegetables are softened and browned a bit. Remove to a plate.

Add the chicken to the skillet. Use a spoon to remove the large pieces of garlic, serrano and scallion. Season with salt and pepper. Cook until the chicken is completely cooked through and slightly browned. Discard any rendered liquid so that you can brown the meat.

Return the cooked onion and peppers to the skillet and mix in with the chicken. Add the tomatoes and mix in well. Cook for a few minutes.

Heat the tortillas. I wrap them in foil and place them in an oven at 300F (149 C) but you can heat them on a dry skillet.

Double up the tortillas and place a heap of chicken and vegetables in the middle.

Serve with avocado, sour cream and salsa on the side. Enjoy!