

SKILLET CHICKEN FAJITAS

(www.purewow.com/recipes)

Ingredients:

1 red onion, thickly sliced
1 red bell pepper, thickly sliced
1 yellow bell pepper, thickly sliced
1 orange bell pepper, thickly sliced
3 garlic cloves, smashed and peeled
4 chicken breast cutlets, thickly sliced
2 tsp. neutral oil, like canola, vegetable, or olive oil
3 tbsp. taco seasoning
1 tbsp. chili powder
Salt and freshly ground pepper
3 tbsp. chopped fresh cilantro
2 limes, halved
Tortillas, for service
Garnishes of your choice (like salsa, guacamole and sour cream), for serving

Directions:

- Preheat oven to 400°.
- In a large cast-iron skillet, toss the onion with the bell peppers, garlic and sliced chicken. Add the oil and toss until everything is well coated.
- Season the chicken mixture with the taco seasoning, chili powder, salt and pepper. Mix to combine. ***
- Place the cast-iron skillet in the oven. Roast the mixture until the chicken is cooked through and the vegetables are tender and lightly browned, 30 to 35 minutes.
- While the chicken mixture cooks, prepare the garnishes. When the skillet comes out of the oven, garnish the chicken mixture with the cilantro and a few squeezes of lime juice.
- To serve, scoop some of the chicken mixture onto warm tortillas and garnish with your favorite toppings.

*** NOTE: for a make-ahead meal, toss the chicken and vegetables with the seasonings in the morning and refrigerate in an airtight container. Then all you have to do in the evening is preheat the oven, add the mixture to the skillet, and put in the oven to bake, following the directions above.

Makes 4 servings