



GEN Z



MEXICAN SEASONING

APPLICATION



Marinade



Mayo



Sprinkler



*Dosage 5% -6%

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CHICKEN FAJITA LIME



PREP TIME

15 minutes

without marination time



COOKING TIME

7 to 8 minutes



SERVING

2 portions

Ingredients

- 4 tbsp Canola Oil
- 5 tsp **Mexican Seasoning**
- 1/2 tsp crushed Red Pepper flakes, optional
- 750 gm boneless skinless Chicken Breasts, cut into thin strips
- 1/2 medium sweet Red Pepper, julienned
- 1/2 medium Green Pepper, julienned
- 4 Green Onions, thinly sliced
- 1/2 cup chopped Onion
- 6 Flour Tortillas (8 inches), warmed
- Optional: Shredded Cheddar Cheese, Taco Sauce, Salsa, Guacamole, sliced Red Onions and Sour Cream

Instructions

- 01 In a large bowl, combine 2 tbsp oil and Mexican Seasoning; add the chicken. Turn to coat & cover. Refrigerate for 1-4 hours.
- 02 In a large cast-iron or other heavy skillet, saute peppers and onions in remaining oil until crisp-tender. Remove and keep warm.
- 03 Drain chicken. In the same skillet, cook chicken over medium-high heat until no longer pink for 5-6 minutes. Return pepper mixture to pan & heat.
- 04 Add filling in the center of tortillas; add toppings as desired, fold in half.