



Chicken Fajitas

Our **Chipotle Rub** and **Southwestern Seasoning** give these fajitas unmatched flavor. You won't believe how fast, easy, and delicious these are!

Ingredients

- 2 medium onions
- 1 green bell pepper
- 1 red bell pepper
- 3-4 boneless, skinless chicken breast halves
- 2 Tbsp. **Chipotle Rub**
- 2 Tbsp. **Southwestern Seasoning**
- 2 Tbsp. vegetable or olive oil
- 1 package fajita-size flour tortillas
- 8 oz shredded Monterey jack cheese
- 8 oz. Sour cream

Salsa Fresca (recipe follows)

Homemade Guacamole (recipe follows)

Peel onion and wedge with **Apple Wedger**, discarding core. Slice peppers and place into **Deep Covered Baker** with onion. Add 1 tbsp each of **Chipotle Rub** and **Southwestern Seasoning** and toss.

Combine remaining **Chipotle Rub** and **Southwestern Seasoning** with oil in **Prep Bowl**. Use **Silicone Basting Brush** and brush both sides of chicken breast and place chicken breasts on top of vegetables. Cover and Microwave for 12-15 minutes or until **pocket thermometer** reads 165°F.

When the chicken is done, push peppers and onions to one side of DCB. Coarsely chop chicken with **Salad Chopper**. Serve chicken and pepper mixture with tortillas. Top with sour cream, guacamole, salsa fresca, and cheese.

Salsa Fresca

- 1 whole jalapeno pepper, stem removed
- 1 small onion, peeled and quartered
- 1 bunch fresh cilantro
- 3 whole peeled garlic cloves
- 1 pint grape tomatoes
- 1 tsp salt
- 1 lime

In bowl, place pepper, onion, cilantro, and garlic. Coarsely chop using **Salad Chopper**. Add tomatoes and salt, chop using **Salad Chopper** until desired consistency is reached. Slice lime in half and juice using **Citrus Press**. Stir juice into salsa.

Homemade Guacamole

- 4 ripe avocados
- 1 lime
- salt, to taste

Peel and pit avocados using **Avocado Peeler**. Mash using **Mix n' Masher**. Cut lime in half and juice one half using **Citrus Press**. Add juice to mashed avocados.

Add a few tablespoons of **Salsa Fresca**, mix, and salt to taste.