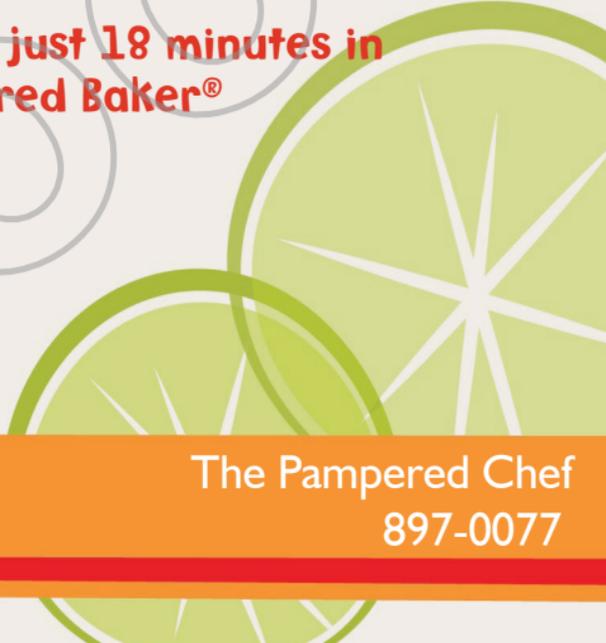




Do you like fajitas?



They can be ready in just 18 minutes in
the Deep Covered Baker®

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The Pampered Chef
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Chicken Fajitas

Ingredients:

3 or 4 Boneless Skinless Chicken Breasts

1-2 Bell Peppers (preferably red, yellow or orange)

1 large Onion

1 small lime or 1/2 lime

Pampered Pantry Southwestern Seasoning

6-inch Flour Tortillas

Slice the bell peppers and onion. Put onions and bell peppers in the bottom of the Deep Covered Baker , sprinkle with 1 Tbsp Pantry Southwestern Seasoning Mix. Add the raw chicken on top of the peppers and onions (leave a little space between the chicken breasts), squeeze lime over the chicken and then sprinkle with another Tbsp SW Seasoning Cover with the lid and microwave for 18 minutes.

When the chicken is done (cut into a piece or check with the Pocket Thermometer to make sure it is done), either cut it up in the baker using the Salad Choppers – or – take it out of the DCB and place it on your cutting board and shred it (I use the Hold 'N Slice and a fork to shred the chicken). Push the veggies to one side of the DCB and put the chicken back in on the other side.