



# Do you like fajitas?

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

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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 ½ 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.**