



## Ultimate Chicken Fajitas

Our **Chipotle Rub** and **Southwestern Seasoning** give these fajitas unmatched flavor. You won't believe how fast, easy, and delicious these are! Serve the leftovers in an omelet for breakfast or over a baked potato for dinner the next day.

### Ingredients

2 medium onions  
1 green bell pepper  
1 red bell pepper  
3-4 boneless, skinless chicken breast halves  
2 Tbsp. **Chipotle Rub**, divided  
2 Tbsp. **Southwestern Seasoning**, divided

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 using **Chef's Tongs**.

Cut chicken breasts in half horizontally and place in **Stainless Mixing Bowl**. Add remaining **Chipotle Rub** and **Southwestern Seasoning** and toss to coat chicken with rubs using **Chef's Tongs**. 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** or **Mix 'n Chop**. Serve chicken and pepper mixture, with tortillas, using **Chef's Tongs**. 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  
4 Roma (plum) tomatoes, cut in half  
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.