



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.