

Flavorful Chicken Fajitas from Taste of Home

4 tablespoons canola oil, divided

2 tablespoons lemon juice

1-1/2 teaspoons seasoned salt

1-1/2 teaspoons dried oregano (double if using fresh)

1-1/2 teaspoons ground cumin

1 teaspoon garlic powder

1/2 teaspoon chili powder

1/2 teaspoon paprika

1/2 teaspoon crushed red pepper flakes, optional

1-1/2 pounds boneless skinless chicken breast, cut into thin strips

1/2 medium sweet red pepper, julienned

1/2 medium green pepper, julienned

4 green onions, thinly sliced

1/2 cup chopped onion

6 flour tortillas (8 inches), warmed

Optional: Shredded cheddar cheese, taco sauce, salsa, guacamole and sour cream

- 1.** In a large bowl, combine 2 tablespoons oil, lemon juice and seasonings; add the chicken. Turn to coat; cover. Refrigerate for 1-4 hours.
- 2.** In a large cast-iron or other heavy skillet, sauté peppers and onions in remaining oil until crisp-tender. Remove and keep warm.
- 3.** Drain chicken, discarding marinade. In the same skillet, cook chicken over medium-high heat until no longer pink, 5-6 minutes. Return pepper mixture to pan; heat through.
- 4.** Spoon filling down the center of tortillas; fold in half. If desired, serve with toppings.