

GRILLED CHICKEN FAJITAS RECIPE

JUICY GRILLED CHICKEN, PEPPERS, AND ONIONS SEASONED WITH HOMEMADE MESQUITE-SMOKED FAJITA SEASONING AND FINISHED WITH FRESH LIME IN WARM TORTILLAS.



INGREDIENTS

FOR THE CHICKEN & VEGETABLES

- 1½ POUNDS BONELESS, SKINLESS CHICKEN BREASTS OR THIGHS
- 3 BELL PEPPERS, SLICED
- 1 LARGE ONION, SLICED
- 2 TABLESPOONS OLIVE OIL
- 2 TABLESPOONS FRESH LIME JUICE
- 2 TABLESPOONS HOMEMADE FAJITA SEASONING

FOR SERVING

- 8 SMALL FLOUR OR CORN TORTILLAS
- FRESH CILANTRO, OPTIONAL
- FRESH LIME WEDGES

FEATURED ORIGINAL COLD SMOKED PRODUCTS

- MESQUITE SMOKED SEA SALT
- MESQUITE SMOKED PEPPERCORN
- MESQUITE SMOKED PAPRIKA
- MESQUITE SMOKED CHILI POWDER
- MAPLE SMOKED CAYENNE PEPPER

				
PREP TIME 15 MIN	COOK TIME 15-20 MIN	TOTAL TIME 35 MIN	SERVINGS 4	DIFFICULTY EASY

STEP-BY-STEP INSTRUCTIONS

STEP 1 - PREPARE THE CHICKEN

- PLACE THE CHICKEN IN A LARGE BOWL OR SHALLOW DISH.
- ADD APPROXIMATELY HALF OF THE OLIVE OIL, HALF OF THE LIME JUICE, AND ENOUGH HOMEMADE FAJITA SEASONING TO COAT THE CHICKEN EVENLY.
- RUB THE SEASONING OVER ALL SIDES OF THE CHICKEN.

STEP 2 - SEASON THE VEGETABLES

- PLACE THE SLICED BELL PEPPERS AND ONION IN A SEPARATE BOWL.
- ADD THE REMAINING OLIVE OIL, LIME JUICE, AND HOMEMADE FAJITA SEASONING. TOSS UNTIL THE VEGETABLES ARE EVENLY COATED.

STEP 3 - PREHEAT THE GRILL

- PREHEAT YOUR GRILL TO MEDIUM-HIGH HEAT, APPROXIMATELY 400-450°F.
- CLEAN AND LIGHTLY OIL THE GRILL GRATES BEFORE COOKING.

STEP 4 - GRILL THE CHICKEN

- PLACE THE SEASONED CHICKEN DIRECTLY ONTO THE HOT GRILL.
- COOK UNTIL NICELY BROWNED AND LIGHTLY CHARRED ON THE OUTSIDE, TURNING AS NEEDED, UNTIL THE THICKEST PORTION REACHES A SAFE INTERNAL TEMPERATURE OF 165°F.
- COOKING TIME WILL VARY DEPENDING ON THE THICKNESS OF THE CHICKEN.

STEP 5 - GRILL THE PEPPERS AND ONIONS

- PLACE THE SEASONED PEPPERS AND ONIONS ON A GRILL-SAFE VEGETABLE BASKET, GRIDDLE, OR OTHER SUITABLE GRILLING SURFACE.
- COOK UNTIL SOFTENED BUT STILL SLIGHTLY CRISP, STIRRING OR TURNING OCCASIONALLY SO THEY DEVELOP CHAR AROUND THE EDGES.



GRILLED CHICKEN FAJITAS RECIPE CONT'D

STEP 6 - REST AND SLICE THE CHICKEN

- REMOVE THE CHICKEN FROM THE GRILL AND ALLOW IT TO REST FOR APPROXIMATELY 5 MINUTES.
- SLICE THE CHICKEN INTO THIN STRIPS ACROSS THE GRAIN.

STEP 7 - WARM THE TORTILLAS

- PLACE THE TORTILLAS BRIEFLY ON THE GRILL UNTIL WARM AND PLIABLE.
- DON'T LEAVE THEM UNATTENDED—THEY ONLY NEED A SHORT AMOUNT OF TIME.

STEP 8 - ASSEMBLE THE FAJITAS

- FILL EACH WARM TORTILLA WITH SLICED GRILLED CHICKEN, PEPPERS, AND ONIONS.
- FINISH WITH FRESH CILANTRO AND A SQUEEZE OF LIME JUICE IF DESIRED.
- SERVE IMMEDIATELY.



SMOKEHOUSE KITCHEN TIPS:

- USE A HOT GRILL. FAJITAS BENEFIT FROM HIGH HEAT. YOU WANT THE CHICKEN AND VEGETABLES TO DEVELOP BROWNEED, SLIGHTLY CHARRED EDGES RATHER THAN SLOWLY STEAMING.
- DON'T OVERCOOK THE VEGETABLES. PEPPERS AND ONIONS SHOULD SOFTEN WHILE RETAINING SOME TEXTURE.
- GIVE THE CHICKEN TIME TO REST. RESTING BEFORE SLICING HELPS KEEP MORE OF THE JUICES INSIDE THE MEAT.
- SLICE ACROSS THE GRAIN. THIS SHORTENS THE MUSCLE FIBERS AND MAKES EACH PIECE OF CHICKEN MORE TENDER.
- DON'T SKIP THE LIME. THE ACIDITY PROVIDES CONTRAST TO THE SMOKY, SAVORY SEASONING AND HELPS BRIGHTEN THE ENTIRE DISH.
- WARM YOUR TORTILLAS. A FEW MOMENTS OVER THE GRILL MAKES A NOTICEABLE DIFFERENCE IN TEXTURE AND FLAVOR.

WHAT TO SERVE WITH

- MEXICAN-STYLE RICE
- BLACK BEANS
- REFRIED BEANS
- GRILLED CORN ON THE COB
- COWBOY POTATOES
- FRESH SALSA
- PICO DE GALLO
- GUACAMOLE
- SOUR CREAM
- SHREDDED CHEESE
- TORTILLA CHIPS