



sunsetgourmet.ca



CHIPOTLE AIOLI CHICKEN FAJITAS(1)

2 Tbsp. **Meyer Lemon Infused Olive Oil**

2 large boneless skinless chicken breasts, sliced into strips

2 red, green and/or yellow bell peppers, sliced

1 onion, sliced

1 Tbsp. **Mango Chili Lime Seasoning**

1 Tbsp. **Garlic Pepper with a Twist of Lemon**

1/3 cup **Chipotle Aioli Sweet Heat Sauce**

10 flour or corn tortillas (6"), warmed

Fajita toppings such as shredded cheese, pico de gallo, sour cream, guacamole

Preheat oven to 250°F. In large skillet, heat oil over medium-high heat. Add chicken and cook for 5 minutes. Add peppers, onion and seasonings. Cook for another 5 minutes. Add sauce and simmer for 5 minutes, stirring occasionally. While veggies and meat are cooking, wrap tortillas in aluminum foil and warm them in oven until heated through and softened, for about 6-8 minutes. Serve in warmed tortillas with desired toppings.



- Meyer Lemon Infused Olive Oil
- Mango Chili Lime Seasoning

- Garlic Pepper with a Twist of Lemon
- Chipotle Aioli Sweet Heat Sauce