



# THE ULTIMATE CHICKEN FAJITAS

3 Tbsp. olive oil, divided

1 Tbsp. **The Ultimate Chicken Seasoning Blend**

1 Tbsp. **Oh! So Garlic**

1 Tbsp. **Oh! So Onion**

2 tsp. **Onion, Garlic & Herb Seasoning**

2 boneless, skinless chicken breasts, sliced into strips

2 bell peppers, sliced

1 onion, thinly sliced

8 small tortillas

Preheat oven to 250°F. Heat 1 tablespoon olive oil in a cast-iron grill pan or frying pan over medium-high heat. Add chicken and sprinkle with seasonings. Stir together and cook for 6-10 minutes or until lightly browned. Remove chicken and set aside. Add 2 tablespoons of olive oil to the pan and add peppers and onion, season with a light sprinkle of **Onion, Garlic & Herb Seasoning**. Cook until vegetables are tender crisp, about 8-10 minutes, stirring occasionally. While veggies and meat are cooking, wrap tortillas in tin foil and warm in oven. To assemble fajitas, fill warmed tortillas with chicken, peppers, and onions. Top with your favourite garnishes - sour cream, salsa, guacamole, etc...



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•Oh! So Garlic

•Oh! So Onion  
•Onion, Garlic & Herb Seasoning