**CHICKEN FAJITAS**

**Ingredients:**

* 1 lb. chicken breast, cut into 1" strips
* 3 bell peppers, any color (I usually use, yellow, red and orange)
* 1 medium onion
* 2- 1/4 cups avocado oil divided
* 2- 1 TBSP ground cumin
* 2- 1 TBSP chili powder

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**Directions**

1. Slice chicken breast into 1inch strips and place in large zip lock bag. Add avocado oil shake bag to coat chicken, add 1 tablespoon of the cumin and chili powder then shake bag again to cover chicken with all the spices.
2. Slice onion and bell peppers, place in large zip lock bag coat with additional 1/4 cup of avocado oil. Add in the remaining tablespoon of cumin and chili powder, shake well to coat the peppers.
3. Heat a large skillet on medium high heat. Add chicken to pan making sure to get all of the oil and seasoning. Cook until chicken is cooked through. Remove from pan and set aside.
4. Add the bag of peppers and onion to the pan, again making sure you get all of the oil and seasoning into the pan. Cook until tender.
5. Place the cooked chicken back into the pan toss to combine.
6. Sever with grain free tortillas, fresh guacamole and pico de gallo.