



## Chicken Fajitas

### Ingredients:

2 tablespoons Vegetable Oil

1 pound chicken breast tenders

1 medium onion, cut into strips

1 green, yellow, red bell peppers, cut into strips

1 teaspoon Oregano

1 teaspoon Garlic Salt

3/4 teaspoon Ground Cumin

2 whole wheat tortillas

1 teaspoon Jamaican Jerk Seasoning

### Directions:

Heat oil, in large skillet, on medium heat. Add chicken, onion, and pepper; stir fry until chicken is no longer pink and vegetables are crisp and tender, about 3 to 5 minutes. Stir in oregano, garlic salt, cumin, Jerk Seasoning. Fill warm tortillas with chicken mixture. If desired, garnish with avocado, cilantro, and lime wedges

