

Grilled Chicken Fajitas



Ingredients:

	Vegetable Oil
2 - Tbsp	Ground Cumin
1 - Tbsp	Chili Powder
1/4 - Tsp	Salt
1/4 - Tsp	Pepper
1/4 - Tsp	Cayenne
4 - Each	Boneless Skinless Breasts
1 - Each	Red Pepper
1 - Each	Green Pepper
1 - Each	Yellow Pepper
2 - Each	Zucchini
1 - Each	Large Red Onion(cut into 1/2 inch pieces)
8-12 - Each	Large Flour Tortillas
Garnish-	Salsa, sour cream, guacamole, hot sauce

Procedure:

- 1 Lightly rub grill with oil; preheat barbeque for 10 minutes, reduce heat to medium. Combine cumin, chili powder, salt, pepper and cayenne. Rub mixture on both sides of chicken breasts and rest.
- 2 Start grilling peppers, zucchini and onion over medium heat until tender, 10 to 15 minutes. As vegetables are cooked, remove to upper grill rack to keep warm.
- 3 Grill chicken over medium heat turning often until internal temperature reaches 180°F. Heat tortillas on upper rack of the barbeque.
- 4 To serve, slice chicken and vegetables into strips, place on heated plates. Serve with heated tortillas and garnishes. Fill tortillas, roll up and garnish.

Yield: 4-6 Servings

Time: 20-25 minutes

Additional Notes:

ces

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