



# QUICK SKILLET FAJITAS

*adapted from Blue Apron*  
*Harissa-Honey Chicken recipe*

## INGREDIENTS

Serves 2

8-10 oz of chicken breast,  
cubed  
1 tsp cumin, garlic powder,  
onion powder, chili powder  
1 onion, chopped  
1 poblano or green pepper,  
chopped  
2 tbsp salsa  
1 tbsp lime juice  
4-6 whole wheat tortillas  
Option to add cheese, sour  
cream or guacamole

## DIRECTIONS

1. Cut chicken into 1 inch pieces, place into a bowl and season with spices. Set aside.
2. Chop onion and pepper and set aside.
3. Add 1 tbsp olive to a cast iron or nonstick skillet. When hot add in chicken and vegetables. Cook on medium high heat, stirring occasionally for about 7 minutes.
4. Once vegetables are soft and chicken is cooked, add salsa and lime juice and cook a minute or two more.
5. Microwave tortillas as desired to serve hot. Fill with mixture, top with any extras and enjoy!

## NUTRITION (1 SVG)

KCAL: 407

FIBER: 9 g

ADDED SUGAR: 3 g

SATURATED FAT: 3 g

SODIUM: 508 mg