


## SKILLET CHICKEN FAJITAS Serves 4

 **WHY THIS RECIPE WORKS:** Slicing the chicken breasts thin creates bite-size pieces that cook in minutes.

- 1 teaspoon chili powder
- ½ teaspoon ground cumin
- Salt and pepper
- 2 (6- to 8-ounce) boneless, skinless chicken breasts, trimmed and sliced thin crosswise
- ¼ cup vegetable oil
- 1 red bell pepper, stemmed, seeded, and sliced thin
- 1 onion, halved and sliced thin
- 2 tablespoons chopped fresh cilantro
- 4 teaspoons lime juice
- 8 (8-inch) flour tortillas, warmed

1. Combine chili powder, cumin, ½ teaspoon salt, and ¼ teaspoon pepper in bowl. Pat chicken dry with paper towels and season with spice mixture. Heat 2 tablespoons oil in 12-inch nonstick skillet over medium-high heat until just smoking. Add chicken and cook until well browned all over and cooked through, 6 to 8 minutes. Transfer to platter and tent loosely with aluminum foil.

2. Return now-empty skillet to medium-high heat and add remaining 2 tablespoons oil, bell pepper, onion, and ¼ teaspoon salt. Cover and cook, stirring occasionally, until vegetables are soft and beginning to brown, 6 to 8 minutes. Remove from heat and stir in cilantro and lime juice. Transfer to platter with chicken. Serve with tortillas.

**TEST KITCHEN NOTE:** Serve with salsa, shredded Monterey Jack cheese, lime wedges, and sour cream.