

# Grilled Chicken Fajitas

## Ingredients

- 1/3 cup freshly squeezed lime juice
- 6 tbsp. vegetable oil, divided
- 3 cloves garlic, minced or pressed
- 1 tbsp. Worcestershire sauce
- 1½ tsp. brown sugar
- 1 jalapeño, seeded, ribbed and diced (*optional*)
- 1½ tbsp. minced fresh cilantro or parsley
- 1 tsp. salt
- ¾ tsp. pepper
- 2-3 boneless, skinless chicken breasts, butterflied (6 halves total), about 1½ lbs.
- 1 large red onion (about 14 oz.), sliced into ½-inch thick slices, rings not separated
- 2 large bell peppers (about 10 oz. each), stemmed, quartered and seeded
- 8-12 (6-inch) flour tortillas

## Directions

1. In a medium bowl, whisk together the lime juice, 4 tablespoons of the vegetable oil, garlic, Worcestershire sauce, brown sugar, jalapeño, cilantro, salt and pepper. Reserve ¼ cup of the marinade; set aside. Place the chicken breast halves in the marinade, cover with plastic wrap and refrigerate for 15 minutes. Brush both sides of the onion rounds and peppers with the remaining 2 tablespoons vegetable oil. Season with salt and pepper.
2. Heat a cast iron grill pan over medium-high heat. Using a paper towel, carefully brush the grill pan generously with vegetable oil several times to ensure that it is well-oiled.
3. Remove the chicken breast halves from the marinade and transfer to the grill pan; discard the left over marinade. Cook the chicken until it is well browned and has nice grill marks, 4-6 minutes. Using tongs flip the chicken over and continue grilling until it is no longer pink inside (or an instant-read thermometer inserted into the center reads 160° F.) When the chicken is done, transfer it to a large plate and tent with foil to keep warm.

4. Place the onion rounds and peppers on the grill pan. Cook the onions and peppers until spottily charred and crisp-tender, about 8-12 minutes, turning once or twice as needed. When the vegetables are done, transfer them to the plate with the chicken.
5. Cook each tortilla, one at a time, on the grill pan until warm and lightly browned, about 20 seconds per side. When the tortillas are done, wrap them in a clean kitchen towel or foil to keep warm.
6. Separate the onions into rings and place them in a medium bowl. Slice the bell peppers lengthwise into ¼-inch strips and add them to the bowl with the onions. Add 2 tablespoons of the reserved unused marinade and toss well to combine. Slice the chicken into ¼-inch strips and toss with the remaining 2 tablespoons of reserved marinade in another bowl. Arrange the chicken and vegetables on a large platter with the warmed tortillas and serve.

**Serves:** 4-6

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