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- Rinse and pat dry **1 whole skinless, boneless chicken breast**.
- Using a sharp knife butterfly the breasts through the middle. Cut the chicken into thin (1/2 inch slices). Set aside.
- In a bowl, whisk together **¼ cup olive oil with 1 juiced lemon, 2 chopped scallions, 1 chopped jalapeño, 3 chopped garlic cloves, ½ a bunch of cilantro and 1 TBS salt**.
- Place the chicken strips in a bag you can seal. Add the marinade and mix well. Remove all the air, seal the bag and marinate for a minimum of 2 hours or up to 24 hours.
- Heat the oven to 350 degrees. Wrap **8 corn tortillas** in aluminum foil and warm for 10 to 15 minutes while you are prepping the fajitas.
- Heat a sauté pan with some **olive oil**. Add **½ large yellow onion sliced and 1 large bell pepper cut into long strips**. Season with **salt & pepper**. Cook, stirring occasionally, for about 5 minutes until veggies are cooked but remain crisp. Remove from pan and set aside.
- Add some more **olive oil** to your pan and heat. Remove chicken from bag and cook until lightly browned. Season with **salt & pepper**. If necessary discard any renders liquid so meat does not boil. Return the cooked veggies to the pan. Add a **small diced tomato**. Mix well.
- Place 2 tortillas on top of each other. Spoon in chicken and veggies and fold. Garnish with a doll-up of **sour cream & chopped cilantro**.
- Serve and enjoy!