

Main Dish

Dutch Oven Chicken Fajitas

Makes 8-12 servings

Prep time: 10-15 minutes for chopping

Allergy Alert: none

Ingredients

4-lbs of chicken breasts, boned and skinned

2 large green peppers, cut in strips

1/2 cup of your favorite salsa

1 lime

2 tbs coarse ground black pepper

flour tortilla shells (or other)

3 large red bell peppers, cut in strips

2 onions, cut in strips

Optional: crushed hot peppers (optional - use to taste)

Slow Cooker Instructions

Ready for testing and writing

Dutch Oven Instructions

Cooking time: 20-25 minutes

Ideal Dutch Oven size: 12"

Coals: Bottom 12

1. Add the oil in the Dutch oven.
2. Add the chicken and sprinkle with spices.
3. Cover and cook for 10 minutes or until the pink is gone. Flip chicken, if necessary.
4. Remove from pot and cut in strips.
5. Sauté the peppers and onions in the pot until no longer crisp and the onions are brown or clear.
6. Squeeze 1 lime into pot.
7. Add the chicken and finish cooking (10-15 min)
8. Remove the lid of the Dutch oven and place upside down over 8-10 coals.
9. Drizzle a little oil on each tortilla and spread very thinly over entire tortilla with a spoon.
10. Use the inside surface of the Dutch Oven lid to cook the tortilla shells.

Serving Suggestion: Use the tortilla to wrap a spoonful of chicken and peppers, squeeze a little lime juice on each as you make it. Serve with additional lime wedges.