



## **“Mexican Cuisine!”**

### **Chicken Fajitas**

2 lbs chicken thighs, boneless and skinless  
fajita seasoning to taste  
2 cups of Italian dressing  
1 lemon, squeezed  
flour tortillas  
1 of each red, yellow, and orange pepper, strips or julienned  
onion, sliced  
olive oil  
KSP (kosher salt and pepper)

1. Slice chicken into strips, place in bowl with Italian dressing, lemon juice and fajita seasoning, set aside.
2. Sauté peppers and onions in olive oil. Set aside.
3. Drain chicken, add to hot skillet, continue to cook until cooked through; warming tortillas in another nonstick skillet or cast iron pan. Once chicken is cooked, fill tortilla with chicken, sautéed onions, and peppers and guacamole.

### **Guacamole**

2 avocados, seeded and peeled  
1 can Rotel, (or any tomato and green chili mix)  
2 limes, juiced

1. Place avocado in a bowl and smash with fork; add can of Rotel and lime juice to taste, season with KSP.