

Chicken Fajitas Recipe

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Ingredients:

- 3 raw boneless chicken breasts, cut into strips
- 1 red bell pepper, cut into strips
- 1 onion, sliced
- 8 large romaine lettuce leaves
- 1/2 avocado, sliced
- 1 cup fresh salsa
- 1 lime
- 1 tsp chili powder
- 1 tsp Real Salt
- 1/2 tsp ground cumin
- 1/2 tsp garlic powder
- 1 cap full Plant Derived Minerals

Instructions:

1. In a large plastic bag, combine chili powder, salt, cumin, garlic powder, and 1 oz Plant Derived Minerals.
2. Add chicken strips, bell pepper strips, and onion strips to the bag. Mix together and refrigerate for 3060 minutes.
3. Heat 1 tablespoon butter or ghee in a large skillet over medium heat.
4. Add the contents from the bag into the skillet. Cook and stir frequently until chicken is cooked through.
5. Turn off heat and squeeze fresh lime over the mixture.

6. Serve chicken mixture on romaine lettuce leaves, topped with salsa and avocado.

Enjoy every flavorful, clean bite!