

# Grilled Chicken Fajitas



-1.5 lbs APM Cilantro Lime or Sundried Tomato chicken breasts, cut into strips

-1/2 red onion

-1 red bell pepper, seeded, cut into thin slices

-4 tbsp vegetable oil

-4 large flour tortillas

-Mexican shredded cheese

Preheat grill on high for 10 minutes. Coat grill lightly with vegetable oil. Toss peppers and onions, 1 tbsp seasoning, and 2 tbsp vegetable oil in a large bowl. Create a grilling pouch with foil, place seasoned veggies inside; double-fold open end. Reduce heat to medium; place foil pouch on grill. Close lid, grill 10 mins, shaking bag occasionally. Remove from grill (keep warm while grilling chicken), return heat to high.

Sear chicken on grill 4 mins per side. Reduce heat to medium, cook 12-15 minutes until internal temp reaches 165°F (use a meat thermometer for best results). Brush remaining oil on one side of tortillas; place on grill oiled side down. Flip after 30 seconds, when slightly browned, then repeat for other side, and remove from heat. Slice chicken into very thin strips; portion evenly onto tortillas. Top with peppers, onions & shredded cheese. Enjoy!