



SANTA MARIA CHICKEN FAJITAS

Makes 6 servings | Serving size: 1 fajita

PREP TIME

10 min

COOK TIME

20 min

TOTAL TIME

30 min

This is a little spin-off using our Santa Maria Dry Rub that'll give your fajitas a delicious kick of cayenne pepper. With a few, little changes, you can revitalize recipes and climb out of your dinner rut!



Ingredients

- 1 tablespoon olive oil
- 1½ pounds chicken breasts
- 1 tablespoon *Santa Maria Dry Rub* (more or less to taste)
- 1 small red onion, sliced
- 1 small red bell pepper, sliced
- 1 small green bell pepper, sliced
- 1 small yellow bell pepper, sliced
- 6 whole wheat tortillas
- ¼ cup cilantro leaves

Santa Maria Dry Rub

- 1 tablespoon salt
- 1 tablespoon freshly ground black pepper
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1 tablespoon oregano
- 1 teaspoon cayenne pepper
- 2 teaspoons dried rosemary
- ½ teaspoon dried sage
- 1 teaspoon cumin
- 1 teaspoon paprika

Directions

1. Mix all dry rub ingredients together in a bowl and store in a plastic bag.
2. Trim the excess fat off the chicken, and slice thin if too thick.
3. Heat olive oil in a large skillet.
4. Add chicken and Santa Maria Dry Rub and sauté for 5–10 minutes.
5. Add onions and peppers and continue to cook until tender—about 5 minutes.
6. Add mixture to tortillas, top with cilantro and tomatoes if desired, and serve!