

# Fajita Chicken

QTY: 4 servings

## Part 1: Chicken Preparation

### Ingredients:

- 500 gr. Chicken (boneless skinless)
- 3 TBSP Olive Oil
- 2 TBSP Lemmon Juice
- 1 Garlic Clove minced
- 1/2 TSP Salt
- 1/2 TSP Cumin
- 1/2 TSP Chili Powder
- 1/4 Cup Coriander
- Vegetable Oil for frying



*Chicken Breast*



*Cumin Powder*



*Mixing Bowl*

### Steps:

1. Cut the **Chicken** breasts in half.
2. In a mixing bowl, mix all the **Marinating** ingredients together.
3. Add the **Chicken** into the bowl and let it marinate for **1 hour**.
4. On a medium flame fry the marinated **Chicken** on both sides using **Vegetable Oil**, then put them on a napkin to absorb some of the oil.

## Part 2: Pepper Mixture Preparation

### Ingredients:

- 1 Green Pepper
- 1 Red Pepper
- 1 Yellow Pepper
- 1 Onion
- Vegetable Oil for frying
- Mozzarella Cheese for topping



*Green Pepper*



*Red Pepper*



*Yellow Pepper*

### Steps:

1. Cut all the **Pepper** into small strips.
2. Cut the **Onion** into small strips.
3. Mix the **Onion** and **Pepper** together and fry them on a medium flame using **Vegetable Oil**.
4. Set aside to cool.
5. Once cooled put the **Pepper** mixture in baking pan and add the **Mozzarella Cheese** on top of it.
6. Add the fried **Chicken** to the pan.
7. Before serving, insert the pan into the oven on a medium flame from above and bake till the cheese melts (5 to 7 min).

## Part 3: Salsa Preparation

### Ingredients:

- 400 gr. Tomato Peels
- 1 Onion (medium size)
- 1 TSP Chili Powder (optional)
- 2 TBSP Lemmon Juice
- 1.5 TSP Salt
- 1 TSP White Pepper
- 2 TSP Oregano



*Peeled Tomatoes*

### Steps:

1. Pour the contents of a **Peeled Tomatoes** can (juice and tomatoes) into a mixing bowl.
2. Cut the **Tomatoes** into small pieces.
3. Cut the **Onion** into small pieces and add it to the tomato bowl.
4. Add all the other ingredients to the bowl and mix everything very well.
5. Serve fresh.

