

## Simple Chicken Fajitas

### Ingredients:

2 chicken breasts  
2 green peppers  
1 large onion  
½ cup guacamole (store bought is fine)  
1 pkg. corn tortillas  
2 Tbsp olive oil  
Chili powder or Cayenne pepper

### Directions:

Start by poaching the chicken. Place the chicken in a pan and cover with water. Bring to a boil and cook until the chicken falls off the bone – 15 -17 minutes. Remove the chicken and let cool. Once cool, shred the chicken using a fork and discard the skin and bones.

Cut the onion and green peppers in slices and sauté in olive oil for 6-7 minutes on a medium heat. You want them cooked but still a little crunchy. Remove the onion and peppers and set aside.

In the same pan, add the shredded chicken, sprinkle with Chili powder or Cayenne pepper for a little heat and cook until the chicken is heated through

Remove the tortillas from their package and wrap in a wet towel and microwave for 30-45 seconds.

Now it's time to put the whole thing together!!!

Take a tortilla and spread some guacamole on it, add some peppers and onions along with some chicken – fold it over and your done.