

Stir-Fried Chicken Fajitas

Joyce Stugelmayer

4 boneless, skinned chicken breast halves, cut in thin strips
3/4 c. bottled Italian dressing
1 sm. yellow pepper, sliced in strips
1/2 tsp. garlic salt
Salt & pepper, to taste
Flour tortillas, warmed

1 sm. mild onion, sliced & separated into rings
1 sm. green pepper, sliced in strips
2 T. fresh lemon or lime juice
1 c. sliced fresh mushrooms
Picante sauce
Sour cream

In heavy plastic bag, combine chicken strips and dressing; refrigerate for several hours, or overnight, turning bag occasionally. Drain. Heat a nonstick skillet over medium-high heat; stir-fry chicken strips and onion for 2 minutes. Add pepper strips and mushrooms; cook and stir until chicken is done and peppers are crisp-tender. Season with garlic salt, lemon juice, salt and pepper as desired. Serve in warm tortillas. Top with picante sauce and sour cream. Yield: 4 servings.



This recipe is from the
First United Methodist Cookbook
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