

Lisa's Chicken Fajita Salad

Marinade:

3 T oil
1 package fajita season mix (find one w/o MSG)
3 cloves garlic crushed
1/8 tsp black pepper
¼ cup white wine
1-2 limes squeezed (or 2 or more T lime juice)
½ package cilantro

Other Ingredients:

2 pounds chicken breasts
1-2 green peppers sliced thinly
1-2 onions, sliced thinly (I buy the pre-chopped onion in freezer section when in a hurry).
Avocado
Tomatoes
Lettuce
Taco Sauce or Salsa
(all organic)

Directions:

- Prepare the marinade and add chicken breasts
- MARINADE OVERNIGHT in refrigerator.
- Grill chicken breasts, SAVE marinade.
- Slice Chicken thinly when done.
- Heat marinade over stovetop till it starts to boil.
- Add onions to marinade - cook for 3-5 minutes.
- Add peppers to marinade and cook till hot.
- Serve on a bed of lettuce/spinach.
- Top with avocado, pepper/onion mixture, tomatoes, chicken, cilantro.
- Dressing: taco sauce, salsa.