

Chicken Fajita

GET THIS

- 1 lb. ground chicken
- 1 red pepper, cut into long thin pieces
- 1 white onion cut into long thin slices
- 1 to 2 packages Old El Paso Fajita seasoning mix
- 1 cup of water
- 1 package Mission 8" flour tortilla wraps
- 3 tbsp vegetable oil



DO THIS!

In a large skillet add 1 tbsp vegetable oil, heat to medium high heat. Add the ground chicken and cook until no pink remains. Remove chicken from skillet placing on a plate and set aside.

Mix the 1 or 2 Fajita packages seasoning and water. You might wish to add the second package for extra flavor. Set aside.

Add the remaining vegetable oil to the skillet. Add the red pepper and onion. Continue cooking until pepper and onion start to turn soft. Return the ground chicken to the skillet.

Add the Fajita mixture to the skillet. Stirring often continue to cook until everything is well coated (about 7 minutes).

To serve place desired amount of Fajita mixture into a tortilla wrap. Fold the ends in and roll tightly.

EAT WITH THIS!

Serve with Old El Paso Cheesy Mexican Rice.