

Southwest Style

CHILI PEPPER FAJITA

Makes 8 Servings

- 🌿 2 Tbsp vegetable oil, divided
- 🌿 1 lb boneless, skinless chicken breast, cut into 1-inch strips
- 🌿 1 medium onion, cut into thin strips
- 🌿 1 large red or green bell pepper, cut into thin strips
- 🌿 ¾ cup water
- 🌿 1 pouch Mrs. Wages® Southwest Style Chili Pepper Fajita Seasoning Mix

Cook. Mix. Enjoy.

HEAT 1 Tbsp oil in a large skillet over medium- high heat. Add chicken and cook 5-7 minutes or until no longer pink inside. Remove from skillet and keep warm.

ADD remaining oil and vegetables to skillet. Cook and stir 4 minutes or until tender. Return chicken to skillet.

STIR in water and Mrs. Wages® Southwest Style Chili Pepper Fajita Seasoning Mix. Return to a boil; reduce heat and simmer 5 minutes or until thickened.

Serve with flour tortillas and favorite toppings.