



Noreen's Kitchen

Adobo Chicken Fajitas

Ingredients

For Marinated Chicken

2 pounds boneless skinless chicken breast
1 lemon, juiced
1 cup onion, thinly sliced
1 or two jalapeno peppers, thinly sliced
1 tablespoon dried oregano
1 tablespoon paprika
1 tablespoon cumin
1 tablespoon chili powder
1 1/2 teaspoons salt
1 tablespoon Adobo seasoning (optional)
1/2 cup olive oil
1/4 cup apple cider vinegar
1/4 cup orange juice

For Serving Fajitas

Taco sized flour tortillas
Guacamole
Pico De Gallo or Salsa
Shredded Cheddar or Monterey Jack
Refried Beans
Fire roasted onions and peppers

Step by Step Instructions

Combine ingredients for marinade together in a food processor and combine well.

Place chicken in a gallon size zip top bag and pour marinade over to cover.

Place spent lemon halves in with the chicken. Seal bag and massage to coat.

Allow chicken to marinate in the refrigerator for at least four hours or overnight. Don't go longer than 24 hours or the meat may begin to cook from the acid in the marinade.

Remove from marinade and cook over a hot grill 4 to 5 minutes per side or until a meat thermometer reads 160 degrees.

Remove from grill and allow chicken to rest for 10 minutes before slicing.

Slice chicken into thin pieces.

Serve with all the accompaniments you enjoy with fajitas!

Leftover meat may be saved in an airtight container and eaten within three days. It is great in salads or just out of hand or in a fajita the next day.

ENJOY!