

Chicken Fajita

Easy chicken fajitas with marinated chicken thighs, bell peppers and onions. Ready in 25 minutes with homemade seasoning. Perfect weeknight dinner!

10	15	25	4	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Chicken Fajita

Ingredients

- 1 lb chicken thigh
- 2 tbsp olive oil
- 2 avocado
- 1 clove garlic
- 2 tbsp lime juice
- 1 tsp cumin
- 1 tbsp cilantro (coriander)
- 3 bell pepper
- 1 red onion
- 1 tsp chili powder
- 1 tsp salt

Instructions

- 1 Prepare the marinade**

Combine 2 tablespoons lime juice, 2 tablespoons oil, 1 minced garlic clove, 1 teaspoon cumin, 1 tablespoon chili powder, 1 teaspoon salt, and 1 teaspoon pepper in a large bowl. Whisk until well combined.
- 2 Marinate the chicken**

Cut 1 pound chicken into thin strips, about ¼-inch thick. Add chicken strips to the marinade and toss to coat evenly. Let marinate for 15-30 minutes at room temperature.
- 3 Prepare the vegetables**

Slice 2 bell peppers into thin strips, about ¼-inch wide. Slice 1 onion into thin half-moons, about ¼-inch thick.
- 4 Cook the chicken**

Heat a large skillet over medium-high heat until hot. Add marinated chicken strips in a single layer and cook for 3-4 minutes without moving them, until golden brown on the bottom. Stir and cook for another 2-3 minutes until chicken is cooked through and internal temperature reaches 165°F (74°C).
- 5** Transfer cooked chicken to a plate and cover with foil to keep warm.

6 Cook the vegetables

Add sliced bell peppers and onions to the same hot skillet. Cook for 4-5 minutes, stirring occasionally, until peppers are tender-crisp and onions are softened and lightly browned.

7 Finish and serve

Return chicken to the skillet with vegetables and toss to combine. Cook for 1 minute to reheat chicken. Serve immediately with warm tortillas.

Tips

Use chicken thighs instead of breasts for the juiciest results - they're more forgiving and won't dry out during high-heat cooking.

Cook the chicken whole and let it rest for 5 minutes before slicing. This prevents the juices from running out and keeps the meat tender.

Heat your cast iron skillet until it's smoking hot before adding the chicken. This creates the perfect sear and those characteristic char marks.

Don't overcrowd the pan when cooking vegetables. If necessary, cook them in batches to ensure proper browning rather than steaming.

Save time by marinating the chicken the night before. The longer marination develops deeper flavors and more tender meat.

Slice your vegetables uniformly for even cooking - aim for strips about ¼ inch thick for peppers and onions.

Add a squeeze of fresh lime juice just before serving to brighten all the flavors and add that authentic Mexican restaurant taste.

Let the chicken rest in foil while cooking the vegetables - this keeps it warm and allows the juices to redistribute throughout the meat.