

Tavuk Fajita

Easy chicken fajitas with tender marinated chicken, sautéed peppers and onions. Ready in 25 minutes with authentic Mexican flavors and colorful presentation.

10	15	25	4	Easy
HAZIRLIK DK	Pİ?IRME DK	TOPLAM DK	PORSIYON	ZORLUK

Tavuk Fajita

Malzemeler

- 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

Yapılı???

- Prepare the marinade**

Whisk together 2 tablespoons lime juice, 2 tablespoons olive oil, 1 minced garlic clove, 1 teaspoon cumin, 1 teaspoon salt, and 1 teaspoon black pepper in a large bowl until well combined.
- Cut 1 pound chicken into thin strips and add to the marinade. Toss to coat completely and let marinate for 15-30 minutes at room temperature.**
- Prepare the vegetables**

Slice 2 bell peppers into thin strips and cut 1 onion into thin slices while the chicken marinates.
- Cook the chicken**

Heat a large skillet over medium-high heat until hot, about 2-3 minutes. Add 1 tablespoon oil to the pan.
- Add the marinated chicken strips to the hot pan in a single layer. Cook for 4-5 minutes without stirring until golden brown on one side.**
- Stir the chicken and continue cooking for 3-4 minutes until cooked through and internal temperature reaches 165°F (74°C). Transfer to a plate.**

7 Cook the vegetables

Add the sliced bell peppers and onion to the same hot pan. Cook for 5-6 minutes, stirring occasionally, until peppers are slightly charred and onion is softened and golden.

8 Finish and serve

Return the cooked chicken to the pan with the vegetables and toss to combine. Cook for 1 minute to heat through.

9 Serve immediately with warm tortillas, lime wedges, and your choice of toppings like salsa, sour cream, or cheese.

?puçlar?

Use three different colored bell peppers (red, yellow, green) for the most visually appealing fajitas. The variety of colors makes the dish more attractive and provides slightly different flavor profiles.

Let the chicken rest for 5 minutes after cooking before slicing. This allows the juices to redistribute, ensuring moist, tender strips that won't dry out when cut.

Cook in a cast iron skillet if available - it retains heat better than other pans and creates superior searing. If using stainless steel, make sure it's properly heated before adding oil.

Don't overcrowd the pan when cooking. If your skillet isn't large enough, cook the chicken in batches to ensure proper browning rather than steaming.

Slice onions with the grain (from root to tip) rather than against it. This helps them hold their shape better during high-heat cooking and prevents them from becoming mushy.

Make your own fajita seasoning blend rather than using store-bought packets. Fresh spices provide better flavor and allow you to control sodium content and customize heat levels.

Warm tortillas directly over a gas flame or in a dry skillet for 30 seconds per side for the best texture and flavor. Wrap in a clean kitchen towel to keep them warm and pliable.

For meal prep, marinate several chicken portions in freezer bags. The chicken can marinate as it thaws, making weeknight cooking even faster.