

Chicken Fajitas (Crowd Favorites, Main Courses)

- 1 Tbs garlic chopped
- 1/2 lemon or lime juiced
- 2 Tbs garlic oil
- 1 1/2 lbs chicken breast cubed
- 1 red pepper, diced
- 1 yellow pepper, diced
- 1 Tbs Halladay's Garlic Chipotle seasoning
- 4 oz cream cheese
- 1/2 cup salsa
- 1/4 cup water
- Flour or wheat tortillas
- Desired toppings, such as sour cream, shredded cheese, shredded lettuce, etc.

Marinate chicken for 20 min with chopped garlic and citrus juice. Heat 1 Tbs garlic oil in skillet and sauté chicken until cooked through, set aside. Sauté peppers in remaining garlic oil until tender. Add Garlic Chipotle seasoning, cream cheese, salsa and water. Cook on low until thickened.

Add chicken to mixture and continue cooking for 5 minutes.

Serve with warm tortillas. For a full meal, serve with Spanish rice and beans.