



## Chicken Fajitas with Tequila Sauce

Serves two people

### For the salsa

- 2 oz. Tequila reposado
- 1 can of beer (of your choice)
- 4 tomatillos
- 1 plum tomato
- 3 Chiles Morita
- 2 Chiles de Árbol
- 1/2 white onion
- 1 clove of garlic
- 2 oz of olive oil
- 1/2 lime (juice)
- 1 tsp of chili powder
- 1 tsp of paprika
- 1/2 Table spoon onion powder
- 2 tsp salt
- 1 tsp chopped cilantro

### Directions:

Boil the 1/2 onion, chiles, tomatillo and garlic. Blend everything. Add medium lime juice, 1/2 tsp of chili powder, 1/2 tsp. paprika and 1/2 tsp onion powder and blend in pauses until it looks chunky. Then Add 2oz. of tequila and 1 can beer. Boiled for 4 minutes until cool.

### For the Fajitas:

- 1 lb. chicken breast
- 1 white onion
- 2 oz olive oil
- 1/2 lime juice
- 1/2tsp paprika
- 1/2 tsp chili powder
- 1 tsp onion power
- 1 green bell pepper
- 1 red bell pepper
- Fresh cilantro
- Tortillas, about 10

### Directions:

Cut onion into slivers & slice peppers. In a separate bowl, combine 1T of olive oil, juice of 1/2 lime, 1/2 tsp chili powder, 1/2 tsp paprika, 1/2 tsp onion powder, pepper and salt. Cut chicken into strips and toss with the spice mixture.

Preheat 1 tablespoon olive oil over medium high pan. Add 1/2 of the chicken and cook until just cooked, about 3-5 minutes. Remove from pan and set aside. Repeat with remaining chicken.

Set chicken aside and add 1T oil to the pan. Drain onions well and cook 2 minutes. Add in sliced peppers and cook an additional 2 minutes or just until hot. Add chicken back to the pan and stir to combine. Squeeze additional lime over top and serve over tortillas.



T= tablespoon  
tsp = teaspoon