

Chicken Fajita Stuffed Peppers

Instead of serving peppers in the fajitas try serving fajitas in a roasted pepper!

Prep time: 60 minutes

Cook time: 20 minutes

Makes: 4 servings

Ingredients:

- 1 lime, zested and juiced
- 1 teaspoon coconut oil
- Boneless chicken breasts, cut into strips
- 1 large sweet or yellow onion, sliced
- 4 roasted bell peppers or red chili peppers
- 1/2 cup fresh corn
- 1 cup black beans, rinsed and drained
- 10 grape or cherry tomatoes, sliced
- 2 tablespoons cilantro, chopped
- 1 avocado, sliced



Fajita Rub:

- 1 teaspoon chili powder
- 1 teaspoon cumin
- 1/2 teaspoon oregano
- 1/4 teaspoon red pepper flakes
- 1/2 teaspoon garlic powder

Directions:

1. Combine the rub, lime zest and juice, and coconut oil. Pour over the chicken, cover, and refrigerate for 1 hour or overnight.
2. Preheat the oven to 375°F (190°C). Place the peppers on a baking sheet and bake for 15-20 minutes.
3. Heat a cast iron or nonstick skillet over medium-high heat. Sauté the onions for 10 minutes, until light golden brown. Remove from the pan and set aside. Add the chicken to the same pan and sauté until cooked through, about 8 minutes. Add the cooked onions, corn, beans, and tomatoes to the pan, stir, and cook for 1 minute. Remove from heat.
4. Place one roasted pepper on a dinner plate, fill with one cup of the chicken and vegetable mixture, then top with avocado and cilantro.



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