



## Fajita with Cilantro Lime Grilled Chicken and Veggies

### No Mess Fajita Veggies

½ onion - sliced  
½ red pepper - sliced  
½ yellow pepper - sliced  
½ orange pepper - sliced  
½ t. cumin

½ T. olive oil  
Juice of 1 lime  
½ cup cilantro leaves  
¼ t. fresh ground black pepper  
Dash smoked paprika

Create a foil grilling pocket using 2 sheets of pre-cut foil, placing shiny sides together and rolling along one of the longest sides to create a seal. Open and place the sliced peppers and onions on the foil. Sprinkle with cumin, fresh ground black pepper and dash of smoked paprika. Cover with the cilantro leaves and drizzle the lime juice and olive oil. Cover and roll other side and ends to seal. Place on med-high grill for about 20 minutes or until veggies are tender.

### Cilantro Lime Grilled Chicken

4 chicken breast about 5-6 oz. each  
½ c. chopped cilantro leaves  
3 T. olive oil  
2 cloves of garlic crusted  
½ t. cumin  
Dash to ¼ t. smoked paprika  
Juice of 2 limes

Fresh ground black pepper and dash of salt  
4 100% Whole wheat flour tortillas  
½ c. light shredded Mexican blend shredded cheese  
4 T. fresh lime guacamole (see recipe)  
4 T. Greek yogurt

Mix all the ingredients well (except the chicken breasts) and place in gallon zip lock bag. Place 4 chicken breasts and refrigerate for 15 minutes – 12 hours. Grill on medium-hot grill - about 5 minutes per side or until done. Let rest covered 5 minutes, slice and place on tortilla, top with Fajita grilled veggies, shredded cheese, fresh salsa, guacamole and Greek yogurt. Serves 4.