

## Fajita Chicken Kebabs

### Ingredients

- 1 lb. boneless chicken breast, bite sized pieces
- 2 tbsp. canola oil
- Zest and juice of 1 large lime
- 1 tbsp. chili powder
- 1 1.2 tsp. ground cumin
- 1 clove garlic, chopped
- 1 jalapeno, chopped
- 1/2 tsp. kosher salt
- 1 large red bell pepper
- 1 large green bell pepper
- 1 large red onion
- Fresh cilantro—for serving
- Salsa, sour cream and guacamole, for serving



### Directions

Place chicken in zip lock bag. In a small bowl, whisk the oil, lime juice and zest, chili powder, cumin, garlic, jalapeno and salt. Pour over chicken and make sure all chicken is coated. Refrigerate for 30 mins or longer. If using wooden skewers, soak in water for at least 20 mins prior to use. When ready to cook, heat your grill to med-high. Cut the peppers and onion into 3/4 chunks, then thread onto skewers with chicken. Lightly oil the grill, then place kebabs on grill. Cover and let cook until chicken is fully cooked and no longer pink, about 6-8 minutes. Turn once or twice to cook on all sides. Remove kebabs and serve with choice of toppings. (Cilantro, sour cream, etc.)