**Chicken Fajitas**

1 teaspoon chili powder

1/2 teaspoon sea salt

1/2 teaspoon cumin

1/2 teaspoon garlic powder

2 Tablespoon olive oil

1 boneless, skinless chicken breast

½ green bell pepper

½red bell pepper

½orange bell pepper

½onion

1 tablespoon lime juice

5 whole wheat tortillas

½ cup salsa

½ cup cheese

1. Cut up chicken into bite size pieces
2. Slice bell peppers and onions into thin strips
3. Combine chili powder, salt, cumin, garlic powder and **1 tablespoon olive oil** in gallon size plastic bag.

1. Add chicken, bell pepper, and onion; mix gently to coat. Refrigerate for 15 min.
2. Heat remaining oil in large nonstick skillet over medium-high heat.
3. Empty contents of bag into skillet and cook, stirring frequently, for 5 to 6 min, or until chicken is cooked through.
4. Remove from heat; add lime juice and stir.
5. Place tortillas on a plate and microwave for 10-15 seconds
6. Serve with cheese and salsa