

## **Chicken Fajitas**

Serves 4

### **Ingredients:**

- 1/2 cup(s) Lea & Perrins Worcestershire Sauce
- 1/2 cup(s) Heinz Tomato Ketchup
- 1 tablespoon(s) fresh lime juice
- 1 pound(s) boneless, skinless chicken breast, cut into strips
- 2 cup(s) onion, cut into strips
- 4 cup(s) red & green bell pepper, cut into strips
- 10 6-inch flour tortillas, warmed

### **Method:**

- 1) In a medium bowl, combine Lea & Perrins, tomato ketchup, and lime juice. Add chicken strips, turning until well-coated. Cover and marinate for 5 minutes.
- 2) In a large skillet, sprayed generously with nonstick cooking spray then placed over medium-high heat, add onions and peppers, and sauté for 4 to 6 minutes, stirring occasionally, or until lightly browned and tender crisp. Remove from pan and place on serving plate.
- 3) In the same skillet generously sprayed with nonstick cooking spray then placed over medium-high heat, cook chicken strips for 4 to 6 minutes, stirring occasionally, or until cooked through, reserving marinade. Add reserved marinade and cook additional 1 to 2 minutes. Remove chicken and place on serving plate. Divide sauce between onion mixture and chicken.
- 4) Serve tortillas wrapped in foil to keep warm. Serve each component on separate serving plates and garnish with sour cream and cilantro sprigs, if desired.