

Fresh + Fast Chicken or Beef Fajitas

Yield: 3-4 portions



HOME MADE SPICE MIX (so much better than store-bought)

- 1 TBSP Chili powder
- 1 TSP ground Cumin
- 1 TSP ground Paprika (sweet)
- ¼ TSP Cayenne Pepper

Spice blend courtesy of greatlist.com

- ¼ TSP Garlic Powder (no salt)
 - 1 TSP Salt
 - 1 TSP freshly ground black Pepper
- Whisk all ingredients together and set aside

- 1-1/2 LBS boneless, skinless chicken thighs* Slice against the grain into 3/8" narrow strips, divided into two portions. (*alt. chicken breast; for beef fajitas we use skirt steak)
- 2 medium fresh Bell Peppers, sliced into narrow strips
- 1 medium yellow or red onion, thinly sliced into strips (more if you love onions like we do)
- 3 TBSP taste-neutral vegetable oil, divided (we love Ghee/clarified butter for its great browning action)
- 8 medium Tortillas (flour or corn; personal preference; flower are more pliable without breaking)

Pre-heat the teppanyaki on 5. When orange light is off, set temperature to #7 or# 8 (depends on model)

When reached, spread 1 tbsp oil over the cooking center and stir fry onions and peppers. When nicely "charred" at the edges but still have a good bite, push vegetables into the very outer warming area. Add 1 tbsp of oil and brown first half of your meat. Wait until the meat releases by itself. Before turning, add half of the spice mix to coat. Lower temperature if spices appear to be burning. Cook to just about desired doneness and push into the outer warming area. Repeat with remaining meat. When cooked, add everything together in the center, mix well and turn off the teppanyaki.

We like to add a handful of fresh spinach leaves or Arugula at the very last toss for extra texture.

Note: when tasting please keep in mind that cheese topping will add extra saltiness.

Fill your warm tortillas and top with your favorite garnishes, e.g. Avocado, Sour cream, shredded cheese, cilantro leaves, garlic chives, chopped scallions, tomatoes and/or lettuce. Fold and enjoy!

