

Chicken Fajita Marinade

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-chicken-fajita-marinade-recipe>

Ingredients:

- 1/4 cup vegetable oil not olive oil as it will burn
- 1 ounce fresh lime juice
- 3 cloves garlic finely minced
- 1 jalapeno seeded and finely minced, optional
- 1/4 teaspoon salt
- 1/4 teaspoon white pepper or black
- 1/2 tablespoon cumin
- 1/2 teaspoon chili powder
- 2 tablespoons cilantro minced
- 1 1/2 pounds chicken sliced thin, about the size of your pinkie finger
- 3 bell peppers seeded and cut into strips
- 1 onion cut into strips
- 12 flour tortillas
- 2 tablespoons vegetable oil divided in half
- hot sauce optional
- salt
- pepper

Nutrition:

1. Calories: 850 calories
2. Carbohydrate: 81 grams
3. Cholesterol: 110 milligrams
4. Fat: 37 grams
5. Fiber: 8 grams
6. Protein: 47 grams
7. SaturatedFat: 6 grams
8. Sodium: 1420 milligrams
9. Sugar: 6 grams
10. TransFat: 0.5 grams

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