

Chicken Mexican Style

OLIVE OIL

1 RED SWEET PEPPER (SLICED IN STRIPS)

1/3 ONION (SLICED IN STRIPS)

1 TBSP. SALTED BUTTER

BADIA FAJITA SEASONING

4-5 CHICKEN TENDERS (3/4" THICK MAXIMUM)

3 TBSP. CHOPPED FRESH CILANTRO

Preheat a skillet and add the olive oil, pepper, onion, and butter. Sprinkle well with seasoning and cook until soft. Take veggies out of skillet and set aside.

In the same skillet, add about 1/8 cup olive oil. When hot put in chicken and sprinkle well with fajita seasoning. Cook on a high heat for 3-4 minutes. Turnover and while second sides are browning, add peppers and onion back in and add fresh cilantro. After second side has cooked 4 minutes, take out and serve with Cheesy Potato Hash (recipe below)

Cheesy Potato Hash

2 MEDIUM POTATOES (PEELED AND DICED)

OLIVE OIL

2 TBSP. SALTED BUTTER

SALT & PEPPER

1 CUP GRATED MEXICAN CHEESE BLEND

In a hot skillet add olive oil and diced potatoes. Then add butter. Salt, and pepper. Cook until golden brown. Once brown, sprinkle cheese and serve.