



Fajitas the easy way

2—4 chicken breasts cut in cubes with *Chef series scissors* or knives. One medium onion cut in strips,

One red, yellow, and orange pepper cut in strips

1—2 TBS olive oil—*counterscape container*

1—2 TBS lemon or lime juice—*Lemon/Lime Press*

Southwest chipotle seasoning. Toss all in *season serve*.

Marinate as long as you like or at party, just a few minutes is ok

Put in large colander of *Smart Steamer* and cover and cook for 16—19 minutes. Add tortillas to top colander, and cover for about 3 minutes to warm them. Make salsa in *Quick Chef Pro*. Also use to shred lettuce.

Serve with shredded cheese, salsa, shredded lettuce and sour cream in the *Essentials condiment server*. Yummo!



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