

Chicken Fajitas

(Recipe from Robb Walsh's The Tex Mex Cookbook)

Ingredients:

2 Onions, quartered
4 tbsp dried Mexican Oregano
4 tbsp fresh Lemon Juice
1 cup Olive Oil
8 boneless, skinless Chicken Breast halves
Salt
16 warm flour Tortillas

Directions:

Combine the onion, oregano, lemon juice and olive oil in a blender & puree until smooth. Transfer the puree to a bowl and turn the chicken breasts in the mixture until well-coated. Cover and marinate for about 4 hours in the refrigerator, Heat a gas or charcoal grill. Remove the chicken from the marinade and grill over a hot fire, turning once, for about 2 minutes on each side. Move the chicken to a cooler part of the grill and cook, turning as needed, for 6 to 8 minutes or until cooked through. (165° F) Transfer the chicken breasts to a cutting board, and slice into long strips against the grain. Salt to taste. Divide the chicken strips among the tortillas and serve.

Allow guests to dress their own tortillas with:

Pico de gallo, sour cream, chopped cilantro, guacamole, shredded cheese, shredded lettuce.