

Fajita Lettuce Wraps

Ingredients:

- 3 Chicken breasts, sliced into thin strips
- 2 Bell peppers (red, yellow, and orange), seeded and sliced into strips
- 1 Onion, sliced into thin strips
- Fajita seasoning, see recipe below
- Lettuce leaves, washed and dried (Boston lettuce)

Directions:

Sauté onion and peppers in skillet with 2 tablespoons of butter until Al dente. Transfer to a separate bowl and keep warm. Add chicken to same skillet and cook through. Add cooked peppers and onions back to skillet with chicken. Sprinkle with fajita seasoning to taste, 2-3 teaspoons. Place fajita chicken, peppers, and onions into a lettuce leaf. Top with cheese, sour cream, guacamole, and salsa. (Yummy Tip: mix sour cream and guacamole together).

Fajita Seasoning-Combine all ingredients and store in airtight container

- 4 tsp. Celtic sea salt
- 4 tsp. Paprika
- 3 tsp. Onion Powder
- 1-1/2 tsp. Garlic powder
- 1 tsp. Chipotle chili pepper
- 1 tsp. Cumin
- 1 tsp. Oregano (dried)
- 1/2 tsp. Cayenne Pepper