

## Recipe: Tomato Lime Chicken Fajitas

### Ingredients:

- 1 lb ripe plum tomatoes (or any other variety)
- 2 tsp EVO
- 1.5 lbs chicken breast cut into 1 inch chunks
- Sea Salt and pepper to taste
- 1 large onion chopped
- 1 green pepper chopped
- 2 cloves garlic chopped
- 2 jalapenos chopped
- Juice from 1-2 limes
- 2 tbsp fresh cilantro or 1 tbsp dried (more or less to taste)
- 4 scallions chopped
- 1 cup plain Greek yogurt
- Lettuce Leaves or Low Carb Tortillas or Flat Outs

### Directions:

1. Heat a large cast-iron skillet over high heat until very hot. Place tomatoes in the skillet and turn occasionally with tongs until charred on all sides, about 10 minutes. Transfer to a plate to cool slightly. Cut in half crosswise; squeeze to discard seeds (if desired- you can leave them in there if you want). Chop the remaining pulp and skins; set aside.
2. Add 1 teaspoon of the oil to the pan and heat over high heat until the oil is very hot. Add chicken and season with salt and pepper. Cook, stirring occasionally, until the chicken is browned on all sides and no longer pink in the center, about 5 minutes. Transfer to a plate and set aside.
3. Reduce the heat to medium and add the remaining 1 teaspoon oil. Add onions and peppers and cook, stirring, until softened, about 5 minutes. Add garlic and jalapeños and cook, stirring, for 1 minute more. Add lime juice and the reserved chicken and tomatoes. Bring to a simmer and stir in cilantro and scallions. Season to taste with salt and pepper. Cover to keep warm.
4. Spoon filling into warmed tortillas, wraps or cold lettuce leaves. Top with a dollop or two of Greek yogurt.

Makes 6 servings. Enjoy!