



Fajita Skillet

SERVINGS: 6

PREPPING TIME: 5 MIN COOKING TIME: 10 MIN

INGREDIENTS

- 2-4 boneless skinless chicken breasts, sliced 1/2 inch thick
- 2-4 skirt steaks, sliced 1/2 in thick
- 2-3 tbsp olive oil
- 3 bell peppers (yellow, green, and red), sliced
- 1 medium red onion, sliced
- 2 garlic cloves, minced
- 2 tsp ground cumin
- 2 tsp chili powder
- 1 tsp onion powder
- 1 tsp salt
- 1 tsp crushed red pepper flakes
- juice from one lime
- Siete almond flour wraps for serving

DIRECTIONS

1. Warm a large skillet over medium heat with 1 tbsp olive oil.
2. Mix together cumin, chili powder, onion powder, salt, and crushed red pepper flakes.
3. Coat chicken and steak with half of the spice mixture and add to the skillet.
4. Cook chicken and steak for 2 minutes, flipping to cook both sides.
5. Add remaining olive oil, vegetables, and remaining spice mixture to the pan.
6. Mix occasionally and cook until chicken and beef is cooked through and vegetables are desired consistency.
7. Remove from heat and add lime juice.
8. Serve in a warmed Siete almond flour wrap.

NUTRITION INFO

Calories: 329, Carbohydrate: 10, Protein: 42, Fat: 12