

Ultimate Chicken Fajitas

serves 4

Ingredients:

2 boneless skinless chicken breasts (approx. 1lb.)
1 3/4 teaspoons [Big Sur Gourmet Cowboy Rub](#)
1 1/4 teaspoons cumin
1 teaspoon [Big Sur San Fran Sea Salt](#)
3 teaspoons [Gil's Habanero Tequila Oil](#)
1 yellow onion, peeled and sliced
2 garlic cloves, peeled and minced
1 each red, yellow and orange bell pepper, trimmed and sliced
1 jalapeño, trimmed and sliced (optional)

serve with:

[Gil's Chardonnay Artichoke Salsa](#)

sour cream

cheddar cheese shreds

flour tortillas

lime wedges and cilantro sprigs

Instructions:

Combine 1 1/2 teaspoons of cowboy rub, 1 teaspoon of cumin and 2 teaspoons of habanero tequila oil in a medium bowl, stir to combine. Add chicken and toss to coat.

Heat 1 teaspoon of habanero oil in a large cast iron skillet over medium-high heat and add chicken. Sear chicken on both sides until golden brown and remove from the skillet.

Add onion and peppers (add in additional oil if necessary) and sauté until aromatic and tender (about 3 minutes). Return chicken to the skillet, add garlic, cover and continue to cook until the chicken is cooked through, 5-7 minutes. Remove skillet from the heat and let rest for 5 minutes before slicing the chicken.

Serve with salsa, sour cream, cheese, tortillas, lime, and cilantro.

