



WILD. NATURAL. SUSTAINABLE.

Grilled Chicken Fajitas with Cilantro Lime Crema

Prep Time: 35 minutes • Yields: 4-6 servings

Ingredients:

2 pkgs. Fossil Farms' Chicken Breasts, 13 oz. each
¼ cup + 1 tsp. kosher salt, divided
½ tsp. cracked black pepper
½ tsp. garlic powder
½ tsp. smoked paprika
1 lemon, cut in wedges
1 cup sour cream
2 tbsp. mayonnaise
¼ cup cilantro
1 lime, zested and juiced
1 clove garlic
2 tbsp. olive oil
1 pkg. Corn or flour tortillas

Optional:

Vegetables to grill, if desired

Equipment:

Food processor
Blender
Large bowl
Cutting board
Blender
Paper towels
Sharp knife
Wooden Skewers
Small bowl

Method (Crema):

1. Place the cilantro, garlic clove, lime zest or juice, sour cream, and mayonnaise in a blender or food processor and blend until smooth.
2. Add ½ teaspoon of kosher salt and a dash of black pepper to the crema.
3. Transfer to a jar or squeeze bottle and serve immediately, or refrigerate until ready to serve.

Method (Chicken Skewers):

1. Fill a large bowl with 1 quart of warm water and ¼ cup kosher salt. Stir to combine until most of the salt is absorbed.
2. Add the whole chicken breasts and let them sit in the mixture to brine for 15 minutes.
3. Remove the chicken breasts from the brine and rinse with cold water. Then, pat dry with paper towels and cut into 1" pieces.
4. Preheat the grill to medium-high heat or 350°C-400°F. If using wooden skewers, soak them in water for 15 minutes before using.
5. In a large mixing bowl, combine olive oil remaining, salt, pepper, garlic powder and paprika. Add chicken to bowl and toss until meat is evenly coated.
6. Thread the chicken evenly onto the skewers and cook for 10-14 minutes, turning once halfway through.
7. At this point, throw any extra vegetables on the grill you would like to grill, after coating them in oil, salt, and pepper. For this recipe, we suggest bell peppers, poblano peppers, onions, eggplant, and corn for a side.
8. Transfer the chicken skewers to a clean plate, and loosely tent with aluminum foil. Let the chicken rest for at least 5 minutes.
9. Serve skewers with grilled tortillas and vegetables. And, don't forget a heavy-handed drizzle of the cilantro lime crema!

