

# Chicken Fajita Kabobs

SERVES: 4

## SEASONING MIX:

- 2 tsp Chili Powder
  - 1 tsp Ground cumin
  - 1 tsp Oregano
  - ½ tsp Granulated garlic (or powder)
  - ½ tsp Onion powder
  - ¼ tsp Cayenne pepper
  - ½ tsp Salt
  - ⅓ tsp Pepper
- Mix together well and set aside

## CILANTRO CHIMICHURRI SAUCE:

- 1 C Cilantro leaves and stems
  - ½ C Packed parsley
  - 1 Jalapeno (seeds removed)
  - 2 Cloves garlic
  - 1 Green onion
  - ¼ C Red wine vinegar
  - 1 Lime, juiced
  - ¼ C Olive oil
- salt and pepper to taste



Place these ingredients in a blender or food processor until smooth. Pour into a small bowl and set aside.

## CHICKEN FAJITA KABOBS:

- 2 lbs Chicken tenderloins, cut into 1-1 1/2" cubes
- 1 Red bell pepper, cut into 1-1 1/2" pieces
- 1 Yellow bell pepper, cut into 1-1 1/2" pieces
- 1 Green bell pepper, cut into 1-1 1/2" pieces
- 8 oz White mushrooms, whole
- 1 Red onion, halved then quartered and separated
- 1 Tbs Oil

## DIRECTIONS:

Place the cut up chicken and the oil in a gallon sized freezer bag. Add 2 Tbs of seasoning mix. Squeeze all the air out of the bag and seal. Massage the meat until all the chicken is coated with seasoning.

Pre-heat grill to medium-high heat. Thread meat and veggies on skewers. If you are using wooden skewers make sure to soak for 15-20 minutes in hot water. Sprinkle the kabobs with more of the seasoning mix. Grill 10-15 minutes, turning occasionally, until all the chicken is fully cooked. Do not over cook the chicken as it will dry out the meat. Serve with chimichurri sauce and enjoy!