

Easy Blackstone Chicken Fajitas

Easy Blackstone Chicken Fajitas

2 lb of boneless skinless chicken breast, cut into chunks

2 packs of McCormick's Fajita Seasoning

Red & Green Pepper, sliced

Large onion, sliced

Clean and cut chicken into chunks in a large bowl, add seasoning. Mix well until chicken is covered. Let sit for at least 2-3 hours in the refrigerator. The longer the better.

In the meantime, prep your veggies so they are to go too!

We love this recipe at the river and make it all on our Blackstone, but you can use the stove top of course, too! When cooking, add oil to the pan or blackstone. Cook meat on one side and veggies on the other on medium heat. Surprisingly, cooking them together they cook about the same time. I just put salt and pepper on the veggies for seasoning. Cook until veggies are the way you want, and chicken is cooked through.

Serve with:

Tortilla Shells

Sharp Shredded Cheese

Lettuce

Sour Cream

Salsa (if desired)

I also have fresh fruit and Tostitio Scoops to go with it.

Great fast summer meal that the whole family will enjoy!