

Chicken Fajita Grinder

- 1 yellow pepper
- 1 red pepper
- 1 yellow onion
- 1 Tablespoon olive oil
- 1 Tablespoon of your favorite fajita season (see note below)
- Tyson® Grilled & Ready Chicken
- Hoagie rolls
- Sour Cream/Mexican Creama
- Mexican Cheese
- Any other toppings you enjoy with your fajitas

Instructions:

1. Cut up the peppers and onions into strips. In a large frying pan add the olive oil over medium heat. Add the fajita vegetables and sauté until almost soft.
2. Add your desired amount of Tyson® Grilled & Ready Chicken and sprinkle the fajita mix. The chicken is frozen, but all you need to do is cover the pan and cook it with the vegetables for a few minutes and it's ready to eat!
3. Once the chicken is heated and the vegetables are soft, cut your hoagie rolls in half. I like to add the rolls to the toaster to give it some crunch but you can skip this part if you just want the sandwich warmed up.
4. Top the bread with some sour cream. Then add the chicken mixture and top with cheese. Place it under the broiler for about 2 minutes until the cheese is bubbling. (Make sure you watch it!)
5. Serve and enjoy! Less than 30 minutes and you have filling meal to feed your family before you have to run out to the next event.

Chicken Fajita Wraps With Guacamole

- 1 yellow pepper
- 1 red pepper
- 1 yellow onion
- 1 Tablespoon olive oil
- 1 Tablespoon of your favorite fajita season (see note below)
- Tyson® Crispy Chicken Strips
- tortillas
- cheese
- sour cream
- guacamole (recipe below)

Instructions:

1. Preheat the oven and bake the chicken strips according to the package instructions. I usually only need 1 chicken strip per wrap - so only bake what you need.
2. While the chicken is baking you can cut up the peppers and onions into strips. In a large frying pan add the olive oil over medium heat. Add the fajita vegetables and sauté until almost soft. (Or heat them up if you double the vegetables from the previous recipe.)
3. Sprinkle the fajita mix over the vegetables, stir, and cook for about 3 minutes and set aside.
4. Once the chicken strips are heated up, create your fajita wrap! Top it with cheese, sour cream, guacamole, etc and enjoy.

Guacamole

- 1 roma tomato, diced
- 1 avocado
- 1/4 of a red onion, diced
- Juice of 1 lime
- salt (to taste)

Instructions:

Mix all the ingredients together and enjoy on your fajita wrap or with your favorite tortilla chips.