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## 21 Day Fix Extreme Recipe: Chicken Fajitas



We are also experimenting with the recipes on the Fix Extreme and so far there has not been 1 recipe that we haven't loved! We made the chicken Fajitas on Sunday night and we actually made extra so we would have lunch for Monday. Not only was it really delicious, it made great leftovers too! This is something you could make in bulk and portion out for the entire week and have lunches for a few days. If you have non clean eaters in your family you can still do the chicken fajitas but just give everyone else shells to use instead of lettuce!

So please put this in rotation, it's quite awesome! Make sure to let me know what you think!

This recipe makes 4 servings and 2 fajitas each

### Ingredients

1tsp chili powder

1/2 tsp. sea salt

1/2 tsp ground cumin

1/2 tsp garlic powder

1/2 tsp olive oil, divided, use

4 (5-6oz) raw chicken breast, boneless, skinless, cut into 1/2 in strips

1 medium red or green red bell pepper, cut into thin strips

1 medium onion, thinly sliced

1 tbsp fresh lime juice

8 large romaine (or butter) lettuce leaves

1/2 medium avocado, thinly sliced

1 cup fresh salsa

lime wedge for garnish optional

## **Directions**

Combine chili powder, salt, cumin, garlic powder, and 1 tsp oil in large resealable plastic bag. Add chicken, bell pepper, and onion; mix gently to coat. Refrigerate for 15 minutes. Heat remaining 1 tsp. oil in large nonstick skillet over medium-high heat. Empty contents of bag into skillet; cook stirring frequently, for 5 to 6 minutes, or until chicken is cooked through. Remove from heat. Add lime juice. Evenly top lettuce leaves with chicken mixture, avocado and salsa. Garnish with lime wedges if desired.

Containers: 2 Green, 1/2 purple, 1 red, 1/2 blue

You gotta try this! It's amazing!!!