

## **Chicken Fajitas – Asian Style**

4 Tablespoons plus vegetable oil, divided

1 teaspoon ground cumin  
1 teaspoon garlic, minced  
½ cup fusion marinade sauce  
¼ teaspoon sesame oil

Salt

Freshly ground black pepper  
2 pounds boneless, skinless chicken breasts, sliced thin  
1 medium red onion, halved and sliced lengthwise  
1 yellow bell pepper, sliced  
1 green pepper, sliced  
8 (8-inch) flour tortillas

Topping:

Juice of one lime  
1 lime, juiced  
1 cup Greek Yogurt

Sliced radicchio

Chopped cilantro

In a Ziploc freezer plastic bag, combine sesame oil, lemon juice, garlic, cumin, salt, pepper and chicken. Shake to coat chicken. Pout in fusion or teriyaki marinade. Seal and toss the bag around to coat. Marinate in the refrigerator for 30 minutes

Preheat your cast iron pan to medium high. Drain marinade into separate dish and add chicken to the hot pan. Stir until browned and add some marinade if needed. Add onions and peppers for the last 3 minutes, tossing well.

Serve the fajitas in a flour tortilla or whole wheat tortilla with shredded radicchio and top with Greek yogurt sauce