

Ageless Woman Living

Coaching women toward greater balance of body, soul & spirit

Chicken Fajitas Taco/Wraps

Ingredients:

- 2 Chicken Breast (cooked and sliced)
- 2 Tablespoons Extra Virgin Coconut Oil
- 1/2 Red Onion Sliced
- 2 Bell Peppers Sliced (we used red & orange)
- 1 Cup Sliced Mushrooms (optional)
- 1/4 Teaspoon Garlic Powder
- Salt to taste
- 1/2 Teaspoon Cumin
- 2 Tablespoon Chili Powder
- 3 Tablespoons canned Diced Green Chilies
- 3 Tablespoons Salsa
- 1/2 cup chopped cilantro
- Iceberg or Butter Lettuce for wraps or Non GMO Corn Tortillas

Directions:

Sauté in Coconut Oil onions, peppers and mushrooms. Add garlic powder, cumin, chili powder & salt. Cook until veggies are tender. Reduce heat and add diced green chilies and salsa and chicken, heat until chicken is warmed through. Serve wrapped in lettuce wraps garnish with cilantro and more salsa!

Serves 2

Approx. 305 Calories, 28g Protein, 13g Carbohydrate, 15g Fat

Optional: Chopped Avocado is delicious as a topper as well!