

Chicken Fajitas (Serves 4)

Combine the following ingredients in a marinade container or large bowl.

- Juice of 8 limes (small bottle of Real Lime juice)
- 12 tablespoons of olive oil
- 2 teaspoons of oregano
- 2 teaspoons of pepper
- 2 teaspoons of salt
- 1 teaspoon of cumin
- 1 clove of garlic (diced) or one teaspoon of minced garlic
- 3 teaspoons of coriander or ½ cup of fresh cilantro

Add three pounds of boneless, skinless chicken that has been pounded flat to the marinade. Let sit for at least three hours (the longer the better). For best results, cook on the outdoor grill.

Other items you'll need:

Flour tortillas

Shredded Monterey Jack or Cheddar cheese

Sauteed onions (tons), peppers, etc

Sour Cream

Guacamole