

Tequila Lime Fajitas

Quick and easy!

Antipasti Servings: 4



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| 5 tbsp. QCOM Mexican Lime Olive Oil | 1 medium red onion, sliced |
| 1 lb. sliced chicken breast | 1 garlic clove, chopped |
| (medium sized shrimp or sliced | 1 shot of your favorite Tequila (optional) |
| steak may be substituted) | 1 tbsp QCOM White Balsamic Vinegar |
| 1 green pepper, thinly sliced | 1 tbsp. fresh cilantro, chopped |
| 1 red pepper, thinly sliced | |
| 1 jalapeno pepper, chopped, seeds removed | |

Heat QCOM Mexican Lime Olive Oil in a heavy skillet. Add chicken and saute for 2-3 minutes. Add all peppers, onions, and garlic and continue to saute for an additional 8 to 10 minutes until done. Add Tequila and QCOM White Balsamic Vinegar. Cook one minute then toss in the chopped cilantro. Serve right out of the skillet with warm corn flour tortillas accompanied with salsa, guacamole, shredded cheese and sour cream.

Wine Pairing: We suggest a Margarita!