

Homemade Fajitas

Fajita Instructions

1. Preheat the oven to 425 degrees. Prepare a rimmed baking sheet by lining it with parchment paper and set aside.
2. Combine the chili powder, black pepper, cumin, paprika, and garlic powder in a bowl and mix well.
3. In a separate bowl, add the peppers, onion, and chicken. Drizzle with olive oil and then toss with the spice blend. Make sure everything is coated well.
4. Spread the chicken/veggie mixture out on the baking sheet and bake for 30 minutes or until the chicken is cooked to your liking.
5. Take the chicken/veggie mixture out of the oven and let cool for a few minutes before serving.
6. Create fajita wraps with any greens you prefer. Squeeze a lime over the mixture before the closing wrap and top it with cashew sour cream. Enjoy!

Fajita Ingredients

- 1 tbsp chili powder
- ½ tsp black pepper
- ½ tsp cumin
- ½ tsp paprika
- ½ tsp garlic powder
- 3 peppers, yellow, red, and green, sliced
- 1 jalapeño pepper, de-seeded and sliced
- 1 yellow onion, sliced
- 1 tbsp extra virgin olive oil
- 16 oz. of chicken breast, cut into strips
- 4 cups of greens of choice, romaine, collard greens, or any other greens you prefer
- 2 limes, cut into wedges

Cashew Sour Cream Instructions

1. Soak the cashews in water for 1-2 hours before making the sour cream.
2. Once drained, add the cashews, sea salt, apple cider vinegar, lemon juice, and water to a food processor.
3. Blend until the mixture is completely smooth. If it's too thick, add more water as needed.

Cashew Sour Cream Ingredients

- ½ cup cashews, soaked for 1-2 hours in water then drained
- ½ tsp sea salt
- 1 tbsp apple cider vinegar
- 1 lemon, juiced
- 2 tbsp water, add more as needed