

THRIVE

CHICKEN FAJITAS

3/4 c. Thrive Green Bell Peppers
1 c. Thrive Seasoned Chicken Slices
3/4 c. Thrive Onion Slices
3/4 c. Thrive Red Bell Peppers
1/4 c. Thrive Green Chili Peppers
1/2 tsp. Thrive Chef's Choice
1/2 tsp. Thrive Cilantro
1/2 tsp. ground cumin
1/2 tsp. chili powder
1/4 tsp. garlic powder
1/4 tsp. Thrive Limeade Powder (opt.)

Add contents of jar to 2 cups of warm water and let sit for 8 minutes. Drain. Add 1 T. of oil to skillet and heat. Add chicken mix, stir until golden brown.

Serve on tortillas and top with cheese, sour cream, salsa or guacamole.

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