

Fajita Salad Recipe

Meal Idea with Left-Overs

Difficulty Level: Medium

Prep Time: 10 minutes

Cook Time:

Ingredients:

- 2 chicken breasts (1 pound) or 1 medium size steak prepared and sliced
 - 1 red bell pepper, sliced
 - 1 orange bell pepper, sliced
 - 1 yellow bell pepper, sliced
 - 1 red onion, sliced
 - 1 large head Romaine lettuce (6 cups), chopped
 - 1 pint cherry tomatoes, halved
 - 2 avocados, sliced or chopped
 - 1/3 cup packed cilantro, finely chopped
 - 1/4 cup cotija cheese
 - 1/2 cup of prepared fajita sauce
 - 1/4 cup roasted, salted sunflower seeds or pepitas (corn chips can be substituted)
 - Creamy Lime & Cilantro Dressing
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Directions:

1. Slice peppers and onion while warming up large skillet with 2 tablespoons olive oil.
 2. Saute peppers and onions for about 5-8 minutes. pour in fajita season mix.
 3. Add prepared chicken and or steak slices tossing to heat.
 4. Move hot mixture to side to let cool before adding to the top of cold salad ingredients.
 5. Top with cotija cheese, corn chip crumbles and dressing.
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Notes:

This is to be served immediately. Ideal for the day after serving fajitas using the meat left overs.