

# Chicken Fajita Wraps with Creamy Cilantro-Lime Sauce



Here's a creative way to use pre-cooked rotisserie chicken for a quick and flavorful weeknight meal.

For best results, prepare the cilantro-lime sauce the night before so the flavors have a chance to thoroughly blend. You can also prepare the fajita seasoning in larger batches and store in an airtight container for later use. Planning ahead will save you even more time on those busy nights you want to get dinner on the table as quickly as possible.

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Prep time: 15 minutes  
Cooking time: 15 minutes  
Serves 4-6

## Ingredients:

### Homemade Fajita Seasoning:

3 T. chili powder	2 t. ground cumin
1½ T. smoked paprika	½ t. cayenne pepper
2 t. onion powder	1 t. dried oregano
2 t. garlic powder	2 t. sea salt

### Cilantro-Lime Sauce:

1 c. plain, full-fat Greek yogurt	2 T. fresh cilantro, finely chopped
1 T. homemade fajita seasoning	2 T. fresh lime juice
1 clove garlic, peeled and finely minced	Salt and pepper, to taste

### Fajitas:

2 T. extra virgin olive oil	3 c. rotisserie chicken, shredded
1 red bell pepper, sliced thin	2-3 T. homemade fajita seasoning
1 green bell pepper, sliced thin	¼ c. chicken stock, preferably organic
1 yellow bell pepper, sliced thin	¼ c. fresh cilantro, roughly chopped
1 orange pepper, sliced thin	3 green onions, green parts only, sliced
½ small red onion, sliced thin	2 T. fresh lime juice
1 T. balsamic vinegar	1 head Romaine lettuce, washed and separated into individual leaves
Salt and pepper, to taste	

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## Directions:

1. Prepare the fajita seasoning by combining all ingredients in a small bowl and stirring until thoroughly blended. Store any excess in an airtight container for later use.
2. Prepare the cilantro-lime sauce by thoroughly combining all ingredients in a medium glass or other non-reactive bowl. Cover and place in the refrigerator until ready to use.
3. Heat the olive oil in a large skillet over medium-high heat. Add the bell peppers, onion, and balsamic vinegar to the skillet and season with salt and pepper, to taste. Cook for 10-12 minutes or until the onions and peppers are crisp tender.
4. Add the shredded rotisserie chicken, fajita seasoning, and chicken stock to the skillet and stir to combine. Cook until heated through and excess liquid is gone, approximately 3-4 minutes. Season with additional salt or fajita seasoning, if desired.
5. Remove skillet from heat and stir in the cilantro, green onions, and fresh lime juice. To serve, spoon mixture onto individual Romaine lettuce leaves and top with a drizzle of cilantro-lime sauce. Enjoy!



*"Let food be thy  
medicine and  
medicine be thy food."*

*~ Hippocrates*