

Mesquite Chicken Fajitas

with Chipotle-Honey Sauce

Submitted by: S.H. (Stan) Stewart, La Jolla, CA



6 Servings

- 6 Pilgrim's Pride boneless, skinless, split chicken breasts
- 1 each red, yellow and green bell pepper, cut into 1/4 to 1/2-inch strips
- 1 medium red onion, cut into 1/4 to 1/2-inch slices
- 1 bottle (12 ounces) Mesquite Marinade
- 3 tablespoons peanut oil
- 1 teaspoon chili powder

Sauce:

- 2 tablespoons balsamic vinegar
- 2 tablespoons coarse grain mustard
- 1/4 cup honey
- 2 tablespoons peanut oil
- 1/2 cup lime juice
- 1 teaspoon ground cumin
- 1 teaspoon minced garlic
- 1 tablespoon minced chipotle pepper in adobo sauce*
- 2 tablespoons finely chopped cilantro
- 1/2 teaspoon freshly ground black pepper
- 12 flour tortillas (7-inch), wrapped in foil, warmed
- Dairy sour cream (optional)

Place chicken, peppers, and onions in a large plastic bag. Combine mesquite marinade, 3 tablespoons oil and chili powder and pour over chicken mixture. Refrigerate at least 1 hour or longer, turning several times.

Combine vinegar, mustard, honey, 2 tablespoons oil, lime juice, cumin, garlic, chipotle pepper, cilantro and pepper to make sauce; set aside.

Drain marinade from chicken mixture and use for basting or discard. Place vegetables on oiled grill screen or in a grill basket. Place chicken on grill over medium coals. Grill chicken about 10 to 12 minutes, or until juices run clear when pierced with a knife; grill vegetables just until crisp-tender, about 4 to 5 minutes. Slice chicken diagonally into strips.

Divide chicken and vegetables among tortillas, drizzle with some of sauce and, if desired, top with sour cream; roll up to enclose filling. Or, allow guests to make their own fajitas. Serve warm.

*Note: Chipotle peppers (pronounced chih-POHT-lay) can be found in the Mexican section of the supermarket. If unavailable, substitute finely diced fresh or canned jalapeno peppers.

