



Grilled Chicken Fajitas

3 T limejuice

1 T mild chili powder *

1 T olive oil *

½ t garlic salt *

Dash of pepper *

3 whole boneless chicken breast *

1/3 c fresh cilantro chopped

1 avocado diced

8 10-inch flour tortillas shells

2 c head lettuce shredded *

In a zip-lock baggie, combine 2 T of the limejuice, chili powder, garlic salt and pepper.

Add chicken, release air form bag and let marinate for a couple of hours. (The longer the better)

Fire-up the grill.

In a bowl combine tomatoes, cilantro, avocado, the remaining limejuice and a dash of garlic salt. Set aside.

Grill chicken for about 8 minutes or until done.

Place tortillas on the grill for about 20-30 seconds, than place on a platter.

Thinly slice the chicken and put on a platter next to the bowl with your tomato mixture. Let everyone build his or her own fajitas.

Feeds about 4.