



cara price

SKILLET FAJITAS

INGREDIENTS

- 6 large chicken breasts
- 2 large onions, sliced
- 1/4 cup avocado oil, divided
- 1/4 cup chicken broth
- 2 tablespoons lime juice
- 2 tablespoons ghee
- 2-1/2 teaspoons salt
- 2 teaspoons dried oregano
- 2 teaspoons cumin
- 1-1/2 teaspoons garlic powder
- 3/4 teaspoon chili powder
- 3/4 teaspoon smoked paprika
- 1/2 teaspoon red pepper flakes
- fresh cilantro

DIRECTIONS

1. mix all the dry seasonings together in a small bowl. rub the seasoning mixture all over the chicken breasts & set aside.
2. heat 2 tablespoons of avocado oil in a large skillet over medium high & add in the onions. sauté until golden & soft. remove onions to a plate, leaving remaining oil in the pan.
3. add the remaining oil & the ghee to the skillet & heat until the ghee is melted. once melted, add the chicken in, working in batches if necessary. brown chicken 4-5 minutes per side.
4. once the chicken is browned, pour the chicken broth & lime juice over the chicken & top with the onions.
5. cover the skillet & cook on low 10 minutes or until chicken is cooked all the way through.
6. slice chicken & serve with fresh cilantro.