

# Grilled Chili Lime Chicken Fajita Salad

In less than 20 minutes, you have a loaded up salad, fresh and full of flavor. Grilled Chili Lime Chicken Fajita Salad is a meal in itself and packed with flavor!

Serves: Four

## Ingredients:

### Marinade/Dressing:

- 3 Tablespoons olive oil
- Just over ½ cup freshly squeezed lime juice
- 2 Tablespoons fresh chopped cilantro
- 2 Cloves garlic, crushed
- 1 Teaspoon brown sugar
- ¾ Teaspoon red chili flakes (adjust to your preference of spice)
- ½ Teaspoon ground Cumin
- 1 Teaspoon salt

### Salad:

- 4 Chicken thigh fillets, skin removed (no bone)
- ½ Yellow bell pepper, deseeded and sliced
- ½ Red bell pepper, deseeded and sliced
- ½ Onion, sliced
- 5 Cups Romaine (or your choice) lettuce leaves, washed and dried
- 2 Avocados, sliced
- Extra cilantro leaves to garnish
- Sour cream (optional) to serve

## Directions:

1. Whisk marinade ingredients together to combine. Pour half the marinade into a shallow dish to marinate the chicken fillets for two hours if time allows. Refrigerate the reserved untouched marinade to use as a dressing.
2. Heat about one teaspoon of oil in a grill pan or skillet over medium-high heat and grill chicken fillets on each side until golden, crispy and cooked through. (Grill in batches to prevent excess water being released.) Once chicken is cooked, set aside and allow to rest.
3. Wipe pan over with paper towel; drizzle with another teaspoon of oil and sauté pepper and onion strips until cooked to your liking.
4. Slice chicken into strips and prepare salad with leaves, avocado slices, peppers, onion strips and chicken. Drizzle with remaining marinade/dressing and serve with (optional) extra cilantro leaves and sour cream.

