

CHICKEN FAJITAS (CAROL'S)

SALSA SAUCE

1 GREEN PEPPER, CHOPPED

1 MED. TOMATO " "

1 SMALL ONION " "

TABASCO SAUCE TO TASTE

1/2 CUP CATALINA DRESSING

COMBINE ALL + CHILL

FAJITAS

4 BONELESS CHICKEN BREASTS - CUT IN STRIPS

1/2 TSP CHILI POWDER + CUMIN

3 TBLSP VEG. OIL

- 1 GREEN PEPPER & 1 RED PEPPER, CUT
- 1 SMALL RED ONION - THINLY SLICED
- 2 CUPS SLICED MUSHROOMS
- 8 FLOUR TORTILLAS - WARMED.
- 1 CUP GRATED CHEESE.

DUST CHICKEN WITH SEASONINGS. SAUTE
CHICKEN IN OIL FOR 3 MIN ~~OR LONGER~~.

ADD VEGS & SAUTE TILL TENDER.

PLACE FILLING IN CENTER OF
TORTILLAS. SPOON ON SOME SAUCE.
SPRINKLE WITH CHEESE & ROLL UP.
SERVE WITH REMAINING CHEESE
& SAUCE. 8 SERVINGS.