
Jalapeno Chicken Fajitas

Makes 8 Fajitas

Ingredients:

¼ cup Lime juice from concentrate

2 tablespoons water

1 clove garlic, chopped

8 ounces skinned boneless chicken breasts

8 (6 inch) wheat tortillas, warmed

8 slices Lite Jalapeno cheese cut in half diagonally

Garnishes: salsa, shredded lettuce, green onions, chopped tomatoes, sliced ripe olives



In medium bowl, combine Lime juice, water and garlic; add chicken. Marinate in refrigerator for 3 to 4 hours. Remove chicken from marinade; grill or broil as desired. Slice chicken diagonally into thin strips and place on tortillas. Place 2 cheese halves on each tortillas. Top with garnishes; fold tortillas. Serve immediately. Refrigerate leftovers.