

CopyCat Applebee's Sizzling Skillet Fajitas

Ingredients

$\frac{1}{4}$ cup lime juice, or lemon
3 tbsp olive oil
2 tsp garlic powder
 $1\frac{1}{2}$ tbsp soy sauce
1 tsp salt, for marinade
1 tsp ground black pepper, for marinade
1 bag strong tea leaves
1 cup chicken broth, warm
1 tsp cayenne pepper
1 lb boneless chicken breast, butterflied, cut into strips
1 medium red onion, (roughly 8 oz), sliced thinly
1 cup green bell pepper, sliced and seeded
1 cup red bell pepper, sliced and seeded
 $\frac{1}{8}$ tsp salt, to taste
 $\frac{1}{8}$ tsp ground black pepper, to taste

To Serve (Recommended):

flour tortillas, or corn, warm
sour cream, cheese, tomato salsa, or other choice of toppings
1 oz green cabbage, shredded
2 oz chicken filling
2 tbsp tomato salsa
2 tbsp guacamole
1 oz cheddar cheese, grated

Directions

Infuse the chicken broth with the tea leaves for at least 20 minutes, or until flavors have infused. The longer the infusion, the better and stronger the smoky flavor will be. Discard the tea bag. Set aside until cool.

Combine the chicken, green and red bell peppers, red onion, salt, garlic powder, lime juice, black pepper, cayenne pepper, and soy sauce in a large bowl. Add the chicken broth infused with tea and mix.

Cover with a cling wrap and allow to marinate and chill for at least 2 hours, best if overnight.

Drain the marinade. Heat up the oil in a large skillet, saute the chicken filling over medium-high heat until the meat is cooked through and the vegetables are tender. Season to taste with salt and pepper. Adjust accordingly. Transfer into a large bowl.

Assemble the fajitas with your choice of tortilla and toppings.

We recommend using warm flour or corn tortillas, and adding green cabbage, chicken filling, tomato salsa, guacamole, and cheddar cheese.

Serve and enjoy!