

Chicken with Veggie Salad Fajitas

Approx. 6 - 7 Servings

Flavor Note: These fajitas can also be made with many other Old Norse World Cuisine Spice Blends.

Amount	Size	Description
Chicken		
3	Half	Chicken breasts
2	Cups	Finely chopped onion
1	Tbl	Minced Garlic
2 – 3	Tbl	Old Norse World Cuisine Texas Chili
¼	Tsp	Paprika
1/16	Tsp	Thyme
2	Tsp	Ground Cumin
1/3	Cups	Brown Sugar
1/3	Cups	Old Norse World Cuisine Chef Rick's Hot Sauce
Veggie Salad		
6	Large	Radishes – Quartered
15	Whole	Cherry Tomatoes – Red & Yellow – Halved
1	Stalk	Spring Onion Sliced
1	Whole	Red Chili Pepper – Sliced
3	Large Leaves	Romain Lettuce – Sliced Thin
2	1" rolled	Spinach – Sliced Thin
1	Whole	Lime

Chicken

1. Follow the instructions to create a sauce and use Old Norse World Cuisine Chef Rick's Hot Sauce. You may substitute another hot sauce if Chef Rick's is unavailable.
2. Cut the chicken breast into 1 ½" cubes
3. Combine onion, garlic, Old Norse World Cuisine Texas Chili, brown sugar, and Old Norse World Cuisine Chef Rick's Hot Sauce.
4. Add mixture to bag or container with chicken breast cubes.
5. Marinate the chicken breast in the refrigerator for up to 24 hours, shaking and turning occasionally.
6. Add canola oil to pan with chicken.
7. Simmer until chicken done through.
8. Taste and add more Old Norse World Cuisine Texas Chili and/or salt if desired



Veggie Salad

1. Combine radishes, tomatoes, spring onion, red chili, avocado, romaine lettuce, and spinach.
2. Toss salad.
3. Squeeze half lime for juice over salad and toss.

Plating

1. Place chicken on a tortilla.
2. Cover chicken with veggie salad

