

## Grilled Chicken Fajita Wraps



Spice up your grill with peppers, onions, chicken and flour tortillas, served with salsa and guacamole.

### Ingredients

1 package Azteca® Flour Tortillas, cut into 1-inch strips	2 onions, sliced
2 green peppers, cored, seeded & sliced	1 tablespoon vegetable oil
1 1/2 lbs. boneless, skinless chicken breast	1 1/2 cups shredded Cheddar cheese
Sour cream, if desired	Salsa, if desired
Guacamole, if desired	

### Directions

Remove tortillas from refrigerator. Heat grill. Place onions & green peppers in aluminum foil; drizzle oil over top. Wrap foil to enclose. Place on grill away from direct flames. Cover grill & heat for 25 minutes. Place chicken breast directly on grill grates. Cook for 8-10 minutes, turning once, until fully cooked. Cut chicken diagonally into slices. Heat tortillas in foil on grill for 5 minutes. Place chicken, grilled vegetables & cheese onto center of tortillas. Top with sour cream, salsa & guacamole, if desired. Fold to enclose filling.

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