

### Kung Pao Fajitas



### Ingredients

#### Kung Pao Sauce

- 2 tablespoons balsamic vinegar
- 4 teaspoons cornstarch
- 2 tablespoons soy sauce
- 2 teaspoons sesame oil
- 2 tablespoons Sriracha

#### Fajitas

- 1 lb chicken breast, sliced
- 1 red onion, sliced
- Azteca Flour Tortillas (in refrigerated section)
- 1 clove garlic, diced
- 1 red pepper, sliced

### Directions

Combine all ingredients for sauce in a bowl until cornstarch is dissolved.

Mix half of the sauce with the uncooked chicken, and let marinate in the refrigerator for at least 30 minutes. Set the other half of the sauce aside.

In a large skillet over high heat, add peppers and onion and cook for 3-4 minutes or until soft. Add garlic and chicken, and cook until no longer pink, about 5 minutes.

Pour in the remaining sauce and peanuts to coat chicken and vegetables. Allow sauce to thicken until sizzling.

Spoon onto a warm Azteca tortilla and roll into a fajita.