

## Chicken Fajitas with Cilantro Sauce

### Ingredients

- 4 chicken breasts (thin)
- 1 cup white rice

### Green Onion and Cilantro Sauce

- 1 bunch of Cilantro
- 4-5 Scallions
- 2-4 tablespoons olive oil
- Salt and Pepper to Taste
- 1 Lime, juiced

### Fajita Paste

- 1 teaspoon salt
- 1 teaspoon paprika
- 1 teaspoon honey
- 1/2 teaspoon onion powder
- 1/4 teaspoon garlic powder
- 1/4 teaspoon cayenne pepper
- 1/4 teaspoon cumin
- 1 teaspoon olive oil

### Directions

- Place your rice in your steamer and cook. (If you do not have a steamer, cook your rice per directions in a pot on your stove)
- Light your grill and set the temperature to medium/low heat.
- Mix together the chili powder, salt, paprika, honey, onion powder, garlic powder, cayenne pepper, cumin and olive oil. (can mix seasons ahead and add honey at last minute)
- Thoroughly coat each breast with the fajita paste and set aside.

- Juice the lime into a small bowl and remove any seeds.
- Roughly chop the scallions and cilantro. Place the herbs and lime juice in a food processor, bullet or blender and mix. Slowly drizzle in some olive oil and mix until all ingredients are well combined. It should have the consistency of a thick sauce.
- Grill your chicken for 5-7 minutes on side one and flip. Cook for an additional 5 minutes on side two. **Tip:** Your chicken is done when it easily lifts off the grill. If it is stuck, allow your chicken to cook another minute or two.
- Toss white rice with green onion and cilantro sauce OR drizzle over rice on each individual plate.

Serve with cheese, sour cream and guacamole if you wish.