



**Preparation: 20 minutes | Cooking: 15 minutes | Servings: 6**

## Ingredients:

- 4 tablespoons canola oil, divided
- 2 tablespoons lemon juice
- 1-1/2 teaspoons seasoned salt
- 1-1/2 teaspoons dried oregano
- 1-1/2 teaspoons ground cumin
- 1 teaspoon garlic powder
- 1/2 teaspoon chili powder
- 1/2 teaspoon paprika
- 1-1/2 pounds boneless skinless chicken breasts, cut into thin strips
- 1/2 medium sweet red pepper, julienned
- 1/2 medium green pepper, julienned
- 4 green onions, thinly sliced
- 1/2 cup chopped onion
- 6 flour tortillas (8 inches), warmed

## Instructions:

In a large bowl, combine 2 tablespoons oil, lemon juice and seasonings. Add the chicken, turning to coat. Cover and refrigerate for 1 to 4 hours. In a large cast-iron or other heavy skillet, sauté the peppers and onions in the remaining 2 tablespoons oil until crisp-tender. Remove and keep warm. Drain the chicken, discarding the marinade. In the same skillet, cook the chicken over medium-high heat until no longer pink, 5 to 6 minutes. Return the pepper mixture to the pan and heat through. Spoon the filling down the centers of the tortillas, add toppings as desired and fold in half.