

# ReginaSpices

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**Chicken Fajitas with Jalapeño-Lime Salt:** I start cooking the chicken in the oven and finish it on the grill—it's a trick I learned from the New Basics Cookbook. Feel free, of course, to grill it from start to finish!

## Ingredients:

- 4 chicken thighs (or breasts) boned, skin on.
- 2 Poblano Peppers, sliced in length-wise pieces.
- 2 Onions, cut in half and then sliced
- 1 tsp. Mexican Oregano Leaves
- 1 or 2 Lemons or limes
- 6 TBL. Olive Oil
- 1 tsp Jalapeño-Lime Salt (approximate, to taste)
- The usual condiments: Flour tortillas, Salsa, Guacamole, Cheese, etc.

Heat oven to 350°F

In a baking dish put chicken, peppers, onion, oregano, the juice from the lemon or lime, ½ tsp Jalapeño-Lime Salt. Toss well, cover with aluminum foil and marinate for a couple of hours.

Bake the chicken mixture until the chicken is at least opaque (depending on the cut of the meat 15-35min).

Transfer chicken, peppers, and onions to the grill (or broiler) to finish cooking (I begin and end skin-side up). I like to let the skin and the onions get nice and crisp.

Dust chicken, onions, and peppers with Jalapeño-Lime Salt.

Slice the chicken into strips. Serve with tortillas and condiments.