

CHICKEN FAJITA BITES

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6 red mini sweet peppers, 4 whole and 2 finely chopped
6 yellow mini sweet peppers, 4 whole and 2 finely chopped
6 orange mini sweet peppers, 4 whole and 2 finely chopped
2 tablespoons olive oil
¼ medium onion, finely chopped
1 teaspoon paprika
1 teaspoon chili powder
1 teaspoon ground cumin
1 teaspoon kosher salt
4 boneless, skinless chicken tenders, finely chopped
2 tablespoons fresh lime juice
1 cup (112 g) shredded Mexican-style cheese blend
Chopped fresh cilantro, for garnishing
Key lime wedges, for serving (optional)

Sour Cream Avocado Sauce

¼ cup (55 g) well-mashed avocado (about ½ avocado)
¼ cup (60 ml) sour cream
1 tablespoon fresh lime juice
½ teaspoon kosher salt, or to taste

To make the chicken fajita bites: Heat the oven to 400°F. Line a 13 x 9-inch baking sheet with foil and spray with nonstick cooking spray. Slice each whole mini pepper in half lengthwise, leaving the stem intact, and remove any seeds and pith. Slice a small sliver off the back of each half so that it sits flat on the baking sheet (*omitted this step*) being careful not to slice all the way through. Arrange the peppers in a single layer, cut sides up, on the prepared baking sheet.

Heat the oil in a large skillet over medium-high heat. Add the chopped peppers and onion and cook and stir until just tender, about 4 minutes. Transfer to a bowl. In a small bowl, whisk together the paprika, chili powder, cumin, and 1 teaspoon salt until well combined. Add the chopped chicken to a large bowl and toss it with the 2 tablespoons lime juice, then add the seasoning mixture to the bowl and thoroughly coat the chicken.

Add the chicken to the same skillet the peppers and onion were cooked in and cook over medium-high heat, stirring occasionally, until the chicken is cooked all the way through, about 4 minutes. Return the peppers and onion to the skillet and toss to combine with the chicken. Remove from the heat.

Completely fill each mini pepper half with the chicken fajita mixture, then top with a little shredded cheese. Bake for 13 to 15 minutes, until the cheese melts and the peppers are soft. Meanwhile, make the sour cream avocado sauce: In a medium bowl, whisk together all the sauce ingredients until well combined. Drizzle some of the sauce onto each bite, garnish with a sprinkle of fresh cilantro, and serve with lime wedges (if using) for squeezing.