

# COOKING WITH STYLES

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## Fajitas

1 lbs. Chicken, Beef, or Shrimp  
Red Bell Pepper, all be low sliced thin  
Yellow Bell Pepper  
Orange Bell Pepper  
Green Bell Pepper  
Jalapeno Pepper  
Sweet onions

## Marinade

1/2 canola oil  
2 tbsp. garlic  
2 tbsp. cilantro  
2 tbsp lime juice  
1 tsp cumin  
1 tsp chili powder  
1 tsp kosher salt

Combine all the ingredients for the marinade and coat your protein and marinade, shrimp the least, then chicken and beef for the longest.

In a large skillet cook your protein to desire temperature, don't overcook the shrimp, remove from skillet. Turn heat to high, add 2 tablespoons oil and sliced peppers and onion turning quickly, cook for 3 - 4 minutes, remove from heat and place on platter.

Slice your meat, place next to peppers and onions, serve with tortillas, avocado and pico de gallo. Recipe in previous Cooking with Styles.