



Chicken Cotija Fajitas & Cilantro Refried Beans

NIBBLEDISH CONTRIBUTOR

Ingredients

Fajitas

1 pound chicken breast, sliced into 1-inch pieces
2 bell peppers, sliced
1 red onion, sliced
1 1/4 cups cilantro, chopped
1/3 cup grapeseed oil
5 tablespoons lime juice
3 tablespoons agave nectar
2 teaspoons kosher salt
1 1/2 tablespoons ground cumin
1 teaspoon paprika
1 teaspoon chili powder
1 tablespoon cayenne pepper
2 jalapeno peppers, minced
3 cloves garlic, minced
8 8-inch flour tortillas, warm
4 ounces cotija cheese, crumbled

Beans

16 ounces fat free refried beans (We used Trader Joe's black bean and jalapeno version!)
1/2 cup cilantro, minced
2 cloves garlic, minced
Juice of 1 lime
Zest of 2 limes
1/4 cup light sour cream
Kosher salt

Instructions

1. Combine chili powder, jalapenos, garlic, paprika, cumin, salt, lime juice, agave nectar, grapeseed oil, red onion, bell peppers and cilantro in a very large bowl. Add chicken, cover and marinate at least 2 hours or overnight.
2. Heat a pan over medium heat and spray with cooking spray. Add marinated chicken and vegetables. Cook until chicken juices run clear and veggies have softened slightly, approximately 5-7 minutes.
3. Pour beans into a saucepan, break up slightly and turn heat to medium low. Cook until beans are hot and small bubbles appear, approximately 5-7 minutes. At the very end, stir in cilantro, lime juice, zest and sour cream until mixed.
4. Serve chicken with tortillas and top with cotija cheese and refried beans on the side.