



# 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

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## 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.