

Easy Chicken Fajita Marinade

Savannah · 29/09/2024

**Prep Time**

4 hrs

Difficult

Medium

Servings

4 hrs 35 mins

Description

This simple chicken fajita marinade has been bounced around in my family for at least 15 years. Its tasty, easily altered for a twist on the taste, and can be easily prepared in under 15 minutes. Serve with other fajita elements such as sautéed green bell pepper, white or yellow onions, jalapeño slaw, homemade tomato or mango salsa, etc.

Ingredients

- - ½ cup vegetable oil - 2 tablespoons chili powder - 2 tablespoons lime juice - 2 tablespoons honey - 2 tablespoons garlic powder - ½ teaspoon paprika - ½ teaspoon ground black pepper - 3 pounds skinless
- boneless chicken breasts
- cut into strips

Instructions

1. Gather the ingredients. Whisk vegetable oil
2. chili powder
3. lime juice
4. honey
5. garlic powder
6. paprika
7. and black pepper together in a medium bowl until well combined. Place chicken strips in a large resealable plastic bag. Pour in marinade and knead to coat; squeeze out excess air
8. seal bag
9. and marinate in the refrigerator for 4 hours to overnight. Preheat an outdoor grill for medium-high heat and lightly oil the grate. Remove chicken strips from marinade; discard any unused marinade. Cook chicken on the preheated grill until browned on all sides and chicken is no longer pink in the center
10. about 10 minutes per side. An instant-read meat thermometer inserted into the thickest piece should read at least 160 degrees F (70 degrees C). Recipe Tips Feel free to experiment with other spices and the amount of lime juice and honey. You can use minced fresh garlic instead of garlic powder. Try tossing in 1/2 teaspoon cayenne pepper for an extra kick of flavor. Editor's Note: The nutrition data for this recipe includes information for the full amount of the marinade ingredients. Depending on marinating time
11. ingredients
12. cooking method
13. etc.
14. the actual amount of the marinade consumed will vary.