# Grilled Chicken Fajita Skewers

## Ingredients

### Chicken Marinade:

2 tablespoons olive oil
3 tablespoons fresh lime juice
2 tablespoons chopped cilantro
2 teaspoons chili powder
1 teaspoon ground cumin
1 teaspoon dried oregano
Salt and freshly ground black pepper to taste ( I used 1 teaspoon for the chicken marinade)
1 teaspoon minced or grated garlic
1 teaspoon hot sauce such as cholula
1 1/2 pounds boneless skinless chicken breasts, cut into about 1 1/4 - 1 1/2 inch chunks

### Peppers and Onion:

2-3 red, yellow, or orange bell peppers, cut into about 1 inch pieces
1 red onion, cut into about 1 inch chunks
1 tablespoon olive oil
1 teaspoon chili powder
1/2 teaspoon ground cumin
Salt and freshly ground black pepper

## Directions

1. Whisk together the olive oil, lime juice, cilantro, chili powder, cumin, oregano, salt and pepper, garlic, and hot sauce. Pour the marinade into a freezer bag and add in the chicken. Seal the bag pressing out the air. Massage the marinade into the chicken. Marinate for 1-2 hours.
2. In a large bowl combine the peppers and onion, olive oil, chili powder, cumin, salt and pepper. Toss until coated.
3. Preheat grill to 400° F. Thread the chicken and vegetables onto metal or wooden (that have been soaked in water) skewers, alternating between the meat and vegetables.
4. Oil the grill grates and place the skewers on them. Grill for 5 minutes and then flip them over and grill another 5-7 minutes or until the chicken reaches 165° F.
5. Remove from the grill and garnish with cilantro. Serve with cilantro lime rice or tortillas.