



## Chicken Fajitas with Cashew Sour Cream

4 servings  
40 minutes

### Ingredients

- 1 tbsp Chili Powder
- 1/2 tsp Black Pepper
- 1/2 tsp Cumin
- 1/2 tsp Paprika
- 1/2 tsp Garlic Powder
- 1 Red Bell Pepper (sliced)
- 1 Yellow Bell Pepper (sliced)
- 1 Green Bell Pepper (sliced)
- 1 Jalapeno Pepper (de-seeded and sliced)
- 1 Sweet Onion (sliced)
- 1 lb Chicken Breast (cut into strips)
- 1 tbsp Avocado Oil
- 1/2 cup Cashews (soaked for 1 hour and liquid drained)
- 1/2 tsp Sea Salt
- 1 tbsp Apple Cider Vinegar
- 1 Lemon (juiced)
- 1 Lime (cut into wedges)
- 1 head Butter Lettuce Leaves

### Directions

- 1 Preheat oven to 425. Line a large baking sheet with parchment paper.
- 2 In a bowl, combine chili powder, black pepper, cumin, paprika and garlic powder. Mix well and set aside.
- 3 In a large mixing bowl, add your sliced peppers, onion and chicken strips. Drizzle with olive oil and then sprinkle with seasoning. Use tongs to gently toss until everything is well coated. Transfer to your baking sheet and bake for 30 minutes or until chicken is cooked through.
- 4 Meanwhile, create your cashew sour cream by combining cashews, sea salt, apple cider vinegar, lemon juice and water in a blender or food processor. Pulse very well until completely smooth. Add an extra splash of water if too thick. Transfer to a jar and set aside.
- 5 Remove fajitas from oven. Serve in butter lettuce leaves drizzled with cashew sour cream and a lime wedge. Enjoy!

### Notes

**Vegan and Vegetarian:** Skip the chicken and use roasted chickpeas instead.

**Fajita Bowl:** Serve over a bed of greens to turn it into a bowl.

**No Collard Greens:** Use swiss chard or ice berg lettuce instead.