Fajitas or Burrito Bowls

Ingredients
1 tablespoon or drizzle olive oil (enough to saute garlic/onion/peppers)
1-2 cloves garlic, minced
1 large yellow onion, chopped or sliced (however you like them)
1 bell pepper, sliced (I also 4 of those baby bell peppers)
½ - ¾ teaspoon salt
2 teaspoons Mexican seasoning (~1 teaspoon chili powder, 1/2 tsp coriander, 1/2 tsp cumin powder)
1 can black beans, rinsed and drained
2 cups cooked chicken, diced into bite-sized pieces
1 lime or ~1-2 tbsp lime juice

To Serve:
Fajitas: 4 brown rice tortillas or corn tortillas or teff tortillas or leaf lettuce (to make lettuce wraps)

Burrito Bowls: 1 cup brown rice, cooked or cauliflower rice

Optional additions: Shredded lettuce, sliced avocado, chopped cilantro

Directions
1. Chop veggies and garlic. Squeeze ½ lime juice over the vegetables and half lime juice over the cooked chicken.
2. In a skillet, heat oil over medium heat. Add garlic, onion, bell pepper and ½ seasonings. Sauté until onions/peppers begin to soften (cook until your preferred softness/crunchiness of the veggies). Add chicken, beans and remaining seasonings. Heat through (as chicken is already cooked). Alter ingredients per your preference.
3. Serve in tortillas or over rice. Add shredded lettuce, sliced avocado, chopped cilantro. Enjoy!!

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