

# Campfire Fajitas

## Ingredients

- 1 pound of: chicken breast OR mahi mahi OR steak
- 2 small bell peppers
- 1 white onion
- 1 tbsp EACH: ground cumin, chili powder, & minced garlic
- 1 tsp salt
- 2 cups of: black beans OR grilled pineapple OR brown rice
- Optional: chopped cilantro, lime juice, cayenne, non fat plain greek yogurt

## Instructions

1. Prepare grill or heat oven to 400 degrees
2. Slice the peppers and onion
3. Slice/cut your chosen protein into small squares (no more than 1 inch long)
4. Put protein, onion, and peppers into a mixing bowl. Add all your spices and mix.
5. Layout 4 sheets of aluminium foil and split mixture evenly between the 4 sheets. Fold foil up into sealed packets
6. Place packets on grill, or onto a pan if using the oven.
7. Cook for 15 - 20 minutes if using fish, cook for 20 - 25 minutes if using steak or chicken
8. Open packets and add 1/4th of your chosen complex carb, to each package.
9. Add chosen toppings and enjoy!



Makes 4 servings. Prep time: 10 min. Cook time: 15 - 25 min.