



Spice-Rubbed Grilled Chicken Fajitas with Guacamole

SERVERS 4-6

Spiced chicken topped with zingy guacamole and a mountain of tortilla chips on the side- sign us up! This dish comes together in under thirty minutes and is the perfect way to spice up dinner. Remember to have plenty of sliced limes on the side for a squeeze of freshness. You can easily substitute in any of your favorite topping or veggies.

Ingredients

For the chicken:

- 1 1/2 pounds boneless skinless chicken tenders
- 1/4 cup extra virgin olive oil
- 1 tablespoon lemon zest
- 4 cloves garlic, minced
- 1 teaspoon smoked paprika
- 1 teaspoon garlic powder
- 1/4 teaspoon cayenne pepper
- 1/4 cup fresh parsley, chopped

For the toppings:

- 3 bell peppers, any color, thinly sliced
- 1/4 red onion, thinly sliced
- 2 avocados
- 1 roma tomato
- 1/2 jalapeno, seeds removed
- 1/2 lime, juiced
- 1/4 c cilantro, chopped
- 1/2 c green onions
- Corn tortillas & chips

Directions

1. Marinate the chicken: In a gallon-size zip-top bag or bowl, combine the olive oil, garlic, lemon zest, garlic powder, cayenne pepper, smoked paprika, and parsley. Season with salt and pepper. Add the chicken and toss well to coat. Marinate for 10 minutes or up to overnight in the fridge.

2. Sear the chicken: Heat your grill pan or skillet over medium-high heat. Add the chicken and cook on each side for 3-4 minutes, or until the chicken is cooked through. Remove from heat and set aside.

3. Saute the veggies: Add a drizzle of olive oil to the skillet and return to medium high heat. Add onions, and stir to coat with olive oil. Cook until translucent. Next, add in your peppers. Season with salt and pepper, and stir to combine. Place a lid on your pan and continue to cook, stirring occasionally, until peppers have softened.

4. Make the guacamole: While peppers are cooking, combine all ingredients for guacamole in a small bowl. Mash well with a fork, choosing the level of consistency you prefer for your guacamole. Serve with warmed tortillas and enjoy!

Tasting Notes | Sauvignon Blanc 2017

Hailing from Tom Gamble's CCOF Organic Yountville Vineyard, this wine is summer in a glass. This wine leads with Meyer lemon, pink grapefruit, kiwi, and lychee and is complemented by warm tones of shortbread, bee propolis, and ginger root. In the mouth, this wine is fresh, bright, and clean with a generosity of body. The delicate hint of warmth and the freshness from the bright acidity make a balanced wine with a pleasing middle and a long clean finish.



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