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Juicy Chicken Fajita Kebabs Makes 6-8 kebabs

Try these colorful chicken fajita kebabs tonight and instantly transport yourself to the beautiful beaches of Mexico. Juicy chicken and sweet peppers are drizzled in a spicy lime crema. The results are bite-sized morsels of deliciousness!

Ingredients:

2 boneless and skinless chicken breasts
(about 1 lb), cut into 2" cubes
1/2 red onion, cut into 1-inch chunks
1 yellow pepper, cut into 1-inch chunks
1 red pepper, cut into 1-inch chunks

Marinade:

2 tablespoons cilantro, minced
2 cloves garlic, minced
3 tablespoons freshly squeezed lime juice
(about 3 limes)
3 tablespoons olive oil
2 teaspoons hot sauce
1/2 teaspoon cumin
1/2 teaspoon chili powder
1/4 teaspoon paprika
1/4 teaspoon cayenne
1/2 teaspoon kosher salt
1/2 teaspoon pepper

Garnish:

Cotija cheese, crumbled
Fresh cilantro leaves, chopped
Lime wedges

Spicy Crema:

1 cup sour cream
Juice of 1 lime
1 tablespoon hot sauce, or more to taste

Directions:

1. Mix all of the marinade ingredients together in a medium bowl and stir until combined.
2. Cut the chicken into 2" cubes and add to the marinade. Cover and refrigerate. Marinate the chicken for 1-4 hours.
3. Skewer the marinated chicken onto kebab sticks, alternating with pieces of onion and pepper. (If using wooden skewers, soak the skewers in water for 30 minutes before grilling. Metal skewers work well for this recipe.)
4. Prepare the grill until very hot. Make sure the grilling grate is clean and oiled. Grill the kabobs for 2-3 minutes on each side or until the internal temperature of the chicken reaches 165 degrees F.
5. Garnish the plated kebabs with cotija cheese and cilantro. Dip or drizzle with the spicy crema.