

Tennessee Fajitas

4 boneless, skinless chicken breasts
3 tablespoons lime juice
3 tablespoons tequila
2 jalapeño peppers, seeded & sliced
2 cloves garlic, minced
½ teaspoon ground cumin
1 tablespoon Worcestershire sauce
1 teaspoon dried cilantro
1 teaspoon crushed red pepper flakes
½ teaspoon kosher salt
½ teaspoon cracked black pepper
1 large yellow onion, sliced into strips
1 large green or red pepper, seeded and sliced
4 - 6 tablespoons Tennessee Gourmet™ Snappy Pepper Jelly
8 10-inch flour tortillas
2 cups salsa
2 cups guacamole
2 cups shredded Iceberg lettuce
2 cups sour cream
2 cups shredded Pepper Jack cheese

Trim chicken breasts of any fat. Slice, lengthwise, into thin strips and then into 3- to 4-inch lengths. In a non-reactive bowl, combine lime juice, tequila, jalapeños, garlic, cumin, Worcestershire, cilantro, crushed red pepper flakes, salt, and black pepper. Add chicken and marinate, refrigerated and covered, 4 to 6 hours, stirring occasionally.

Prepare a medium-hot grill. Using a griddle accessory or a cast-iron skillet, sauté drained chicken, sliced pepper, and onions, turning often, 8 to 10 minutes or until chicken is cooked through. Remove from grill and keep warm. Place tortillas directly on grill. Brush with Tennessee Gourmet™ Snappy Pepper Jelly and grill 30 to 45 seconds until lightly toasted.

To serve, plate chicken strips with peppers and onion. Allow guests to build fajitas and top with salsa, guacamole, lettuce, sour cream, and shredded cheese.