



# CHICKEN & STEAK FAJITAS

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PREP: 10 MINUTES | PREHEAT: APPROX. 10 MINUTES | TOTAL COOK TIME: APPROX. 30-40 MINUTES | MAKES: 8 SERVINGS

## INGREDIENTS



5-6 boneless, skinless chicken breasts (6-8 ounces each)



3 New York strip steaks (8-10 ounces each), trimmed



1 package (1 ounce) fajita seasoning



4 tablespoons canola oil, divided



3 red bell peppers cut in 1-inch slices, seeds removed



2 large red onions, peeled, sliced in 1/2-inch thick rings



Kosher salt, as desired



Ground black pepper, as desired



15-20 fajita-size tortillas

## TOPPINGS (optional)



Salsa



Sour cream



Guacamole

## DIRECTIONS

- 1 To install grill grate, position it flat on top of the heating element so it sits in place, then close hood. Use pellet scoop to pour pellets into smoke box until filled to top. Plug thermometer into the top jack labeled "1" on the left side of the control panel.
- 2 Select **GRILL**. Set grill temperature to HI. Set the thermometer to CHICKEN or BEEF. If using the thermometer with the steak, select desired doneness. Select START to begin preheating.

**NOTE: For dual thermometer usage**, plug thermometer 2 into the bottom jack labeled "2" then set to CHICKEN or BEEF (if BEEF, select desired doneness).

- 3 Cover chicken and steak with half the oil. Season with fajita seasoning and salt. In a large bowl, toss bell peppers and onions with remaining oil, salt, and pepper. Insert thermometer horizontally into the center of the largest chicken breast or steak.
- 4 When unit beeps to signify it has preheated and ADD FOOD displays, place chicken on left side of grill grate, gently pressing down to maximize grill marks. Place steaks on right side of grill grate. Close hood over thermometer cord to begin cooking.
- 5 When unit beeps and FLIP displays, open hood, and flip chicken and steaks. Close hood to continue cooking.
- 6 When unit beeps to signal cooking is almost complete, transfer chicken and steaks to cutting board. Let rest at least 5 minutes.
- 7 Place vegetables on grill grate and close hood. Select **GRILL**. Set temperature to HI, and set time to 10 minutes. Select START to begin cooking. Skip preheat. Toss vegetables halfway through cooking.
- 8 When cooking is complete, remove vegetables. Slice chicken and steaks and assemble fajitas with desired toppings.