



BLACKSTONE FAJITAS

PREPARATION

1. Heat up your Blackstone on HIGH
2. Drop the temperature and put the sliced chicken on the Blackstone
3. Spread out the chicken, add olive oil, and place under the basting cover
4. Turn your chicken every few minutes to ensure all sides being cooked
5. Add Blackstone Street Taco Seasoning
6. Place all the veggies on the grill, add olive oil, and place under a basting cover
7. When the veggies and chicken are done, combine the two by mixing with your spatulas.
8. Add the corn tortillas to the grill for some added crispiness
9. Place the taco rack on the grill, slide in the tortillas and start loading them up with the chicken and veggies
10. Top with cheese/salsa/sour cream

INGREDIENTS

- 2 large chicken breasts
- 2 large peppers
- 1/2 large onion
- Blackstone Street Taco Seasoning
- Olive oil
- Corn tortillas

TOOLS

1. Blackstone Basting cover
2. Blackstone spatula (2)
3. Blackstone taco rack

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