

**Rotisserie Chicken Fajitas** (Soups & Salads)

1 Tbs garlic, finely chopped  
1/2 lime, juiced  
1 1/2 lbs cooked rotisserie chicken  
1 green pepper, sliced  
1 onion, sliced  
1 Tbs Halladay's Chicken Fajita seasoning  
Flour or corn tortillas  
Toppings: sour cream, cheese, shredded lettuce, cilantro, ect.

Shred chicken into large pieces, marinate in garlic and lime juice. Sauté peppers, onion, and Halladay's seasoning until tender. Add chicken to vegetables, continue cooking just to warm the chicken through, about 5 minutes.  
Serve with warm tortillas.