

Chicken Fajitas

2 tablespoons white wine
2 tablespoons butter
1 tablespoon soy sauce
1 teaspoon garlic powder
1 teaspoon black pepper
12 ounces chicken breasts, cut into strips
1 green bell pepper, cut into strips
1 onion, cut into strips
8 flour tortillas, heated
1 tomato, chopped
1 cup shredded Cheddar cheese
1/4 head lettuce, chopped
Salsa

In small saucepan, heat wine 1-2 minutes to burn off alcohol. Reduce heat and add butter. Stir in soy sauce, garlic and pepper. Boil 1 minute. Remove from heat and dip chicken in sauce. Place chicken, green pepper and onion on broiler pan 4" from heat. Broil 5-8 minutes, turning pieces in middle of cooking time. To serve, place a few strips of chicken, peppers and onions on a tortilla. Top with tomato, cheese, lettuce and salsa.