



PREP TIME : 5 MIN

COOK TIME : 10 MIN

SERVES : 2

Ingredients :

- **2 tsp (10 mL) vegetable oil**
- **8 oz (250 g) skinless boneless chicken breasts, cut into strips**
- **1/2 each red and green pepper, sliced**
- **1 small onion, thinly sliced**
- **1 pouch (160 mL) VH[®] General Tao Stir-Fry Sauce**
- **4 corn tortillas (7 inch/18 cm), warmed**
- **1/2 ripe avocado, peeled, pitted and sliced**
- **1/4 cup (60 mL) chopped fresh cilantro**

Directions :

- 1. Heat oil in skillet set over medium-high heat; sauté chicken, peppers and onion for 4 to 6 minutes or until chicken is browned and vegetables are softened.**
- 2. Stir in VH[®] General Tao Stir-Fry Sauce; cook, stirring, for 2 to 3 minutes or until sauce is heated through.**
- 3. Spoon filling into warmed tortillas; top with avocado and chopped cilantro.**

Recipe Tips:

- **You can substitute flour tortillas for corn tortillas.**
- **This recipe is also great made with beef instead of chicken.**



General Tao Chicken Fajitas