Pita Fajitas

4 | 25 mins | 25 mins | Difficulty

INGREDIENTS

- 1/2 cup mayonnaise
- 1 green onion, chopped
- 4 teaspoons Dijon mustard
- 1/4 teaspoon pepper
- 3 bonless skinless chicken breast halves (6 ounces each)
- 2 medium sweet red peppers, halved and seeded
- 2 medium green peppers, halved and seeded
- 8 pita pocket halves, warmed
- 8 lettuce leaves

INSTRUCTIONS

1. In a small bowl, mix mayonnaise, green onion, mustard, and pepper. Save 1/3 of this mixture for the pitas. Spread the remaining mixture over the chicken and peppers.
2. Grill chicken and peppers, covered, over medium heat or broil 4 inches from heat for 5-6 minutes on each side, or until the chicken reaches 165 degrees and the peppers are tender.
3. Cut the chicken into 1/2 inch slices and cut the peppers into 1 inch slices.
4. Spread the reserved mayonnaise mixture inside the pita halves. Fill with lettuce, chicken, and peppers.