

Chicken-Asparagus Fajitas

- * 1 pound boneless, skinless chicken breasts
- * 3/4 cup prepared Italian salad dressing
- * 1 tablespoon vegetable oil
- * 10 ounces fresh, frozen (thawed, drained), or canned (drained) asparagus
- * 1 cup fresh, frozen (thawed, drained) or canned (drained) sweet corn
- * 1/4 cup diced onions
- * 1 cup sliced green, red or yellow sweet pepper
- * 1/2 teaspoon garlic salt
- * 1/4 teaspoon salt
- * 1/8 teaspoon pepper
- * 2 tablespoons lemon juice
- * 6 flour tortillas, 7 inches in diameter

Wash chicken and cut into thin strips. Place in heavy plastic bag or container. Pour Italian dressing over chicken and seal bag tightly. Refrigerate for 6 hours or overnight, turning bag occasionally. To prepare filling, drain chicken. Heat oil in 12-inch fry pan over medium-high heat. Add chicken and stir-fry about 3 minutes or until chicken turns light in color. Stir in vegetables and continue to stir-fry about 3 minutes longer or until vegetables are heated and crisp-tender. Add seasonings and lemon juice. Warm tortillas according to package directions. Place hot asparagus/chicken mixture in center of tortilla and roll. Serve immediately. Makes 6 fajitas.