Chicken Fajitas

**Ingredients:**
1 22oz Tyson Fully Cooked Grilled Fajita Chicken Strip package
1 12oz McCormick Fajitas Seasoning Mix
1 Red Bell pepper
1 Green Bell pepper
1 Yellow Bell Pepper
¼ Yellow Onion
1 package Corn Tortillas
1 tbsp Olive Oil
Toppings of your choice

**Directions:**
1. Cut the bell peppers and yellow onion into thin slices or dice them.
2. Pour the olive oil into a skillet and turn on medium heat.
3. Once the oil is warm, pour the chicken, peppers, and onion into the skillet.
4. Continue to stir the mixture until warm.
5. Prepare the McCormick Fajitas Seasoning Mix according to package, then add the mixture to the skillet.
6. Continue to stir the chicken, peppers, onion, and seasoning mix until everything is fully coated and warm.
7. Warm corn tortillas in the microwave for around 10 seconds or on the stove for a few seconds on each side.
8. Take the corn tortilla and place it onto a plate, pour a cup of the chicken mixture on top and then your favorite toppings. Enjoy!