

Dutch Oven Fajitas

This recipe is not precise. You can easily increase the ingredients in a single Dutch oven to feed more people, but baking times increase with more ingredients in the pot.

Ingredients (6-8 scouts)

- 1 to 1.5 lb “Chicken Tenders” (boneless, skinless breast or thighs cut into bite-sized cubes)
- 1 to 1.5 lb mild or medium Italian sausage, chopped into bite-sized pieces (or sausage of your choice)
- 1 medium onion, chopped
- 2 bell peppers, chopped (recommend two different color peppers)
- 1 package powdered chicken fajita mix
- Medium Flour Tortillas, 2-3 per person

Directions

Combine the filling ingredients with half cup of water in large (12 inch) Dutch Oven. Bake for 30-40 minutes (or until chicken is done and vegetables are tender). Check periodically and add water if mixture is drying out.

9-10 Hot Coals under oven
15-17 Hot Coals on top of oven.

Place filling in tortilla wrappers, which can be warmed by wrapping 2-3 together in foil and placing over coals for a few minutes. Serve with salsa and sour cream.

Recommended Side Dishes

Refried Beans: Partially open the cans (so the lid is still barely attached). Push the lid back down over the beans and heat by placing the can(s) in a pot of water and heating over a stove. Carefully pry back the lid of the hot can of beans and serve with a spoon.

Salad: Lettuce, croutons, and your favorite dressing. Save a pot for washing the lettuce and serving the salad.