

**You will need:** a shallow dish that will fit all of the chicken, a grill pan or outdoor grill, tongs, a frying pan, a clean dishtowel, the juice of one lime, a couple of pinches each of ground cumin and chili powder (optional), a dash of ground coriander (optional), a healthy handful of chopped cilantro, two finely chopped garlic cloves, olive oil, a pound of boneless, skinless chicken breasts, one bell pepper (any color), one red onion, tortillas (corn or flour), salt and pepper, guacamole and salsa (optional)

Step  
1

**Mix together** the lime juice, spices (if using), cilantro, garlic, and a few drizzles of olive oil in the shallow dish.

Step  
2

**Place the chicken** in the dish and rub the marinade on all sides. Set the chicken aside for at least 10 minutes, or cover and refrigerate it for up to 24 hours.

Step  
3

Remove the seeds and core from the **bell pepper** and **slice it into strips**. Remove the skin of the **onion** and **slice it into 1/2-inch-thick rings**; set aside.

Step  
4

**Heat the grill pan or outdoor grill to medium** (about 350 degrees Fahrenheit). Once the grill is hot, **place the chicken** on it and cook for **about 10 minutes** or until it's well browned on the bottom. **Flip and cook the other side** until the chicken is very firm and well browned on the second side, about **10 minutes more**. Remove the chicken and let it rest while you prepare the remaining ingredients.

\*From the store to the kitchen to the table: We outline the steps that get you from raw ingredients to your dinner tonight, free of measurements and complicated techniques. It's a method you'll remember and whip out whenever you like. It is the most basic way to make the thing you're making.

Step  
5



**Warm your tortillas** one at a time in a hot, dry frying pan, flipping them to heat both sides. **Wrap the tortillas in a clean dishtowel** to keep warm while you grill the vegetables.

Step  
6



**Drizzle the bell pepper and onion with oil** and sprinkle with **salt and pepper**. Grill in a single layer until the vegetables are starting to become tender and slightly charred on one side, then flip and cook the other side the same way, **about 10 minutes total**.

Step  
7



**Slice the chicken** into 1/2-inch-thick pieces. If you discover the chicken is not cooked all the way through, return the slices to the grill until completely cooked.

Step  
8



To serve, **pack a tortilla with chicken, vegetables,** and guacamole and salsa (if using).

\*From the store to the kitchen to the table: We outline the steps that get you from raw ingredients to your dinner tonight, free of measurements and complicated techniques. It's a method you'll remember and whip out whenever you like. It is the most basic way to make the thing you're making.