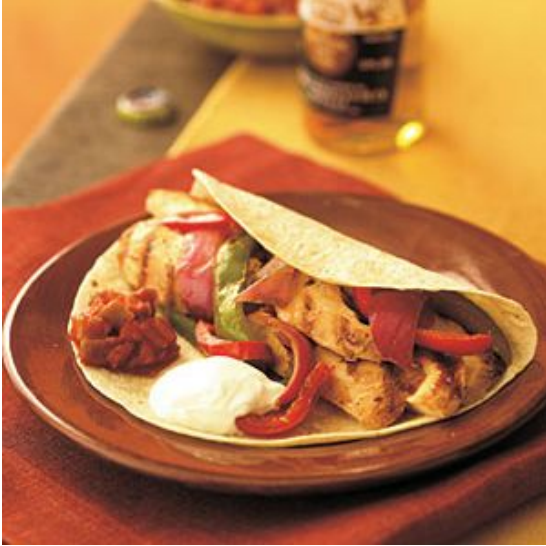


Stanton's Marinated Chicken Fajitas

We sell a tremendous amount of our Marinated Chicken Fajitas. We currently make 18 flavors and still counting. These chicken fajitas are made with boneless breast meat or boneless thigh meat. You can serve them as a traditional fajita in a tortilla or they can be used as the meat in any chicken dish. They are convenient and easy to cook, so add some spice and flavor to your meal or party. Again, we'd love for you to visit us, but if you are unable you can order these by calling 281-331-4491.



Boneless Chicken Breast Fajitas – \$ 4.49 lb

Boneless Chicken Thigh Fajitas - \$ 3.99 lb

Average weight 1 ½ lbs per package or more

Flavors Available

Original

Lemon Pepper

Garlic Herb

Hickory

Buffalo

Sweet Teriyaki

Summer Peach

Pecan

Cherry

Bar-B-Q

South Texas Sweet

Jalapeno

Maple Sugar

Texas Chicken Tickler

Sweet Bourbon

Honey Mustard

Apple

Garlic

COOKING INSTRUCTIONS

In Large Frying Pan: Heat about 1 Tbsp. oil in heavy skillet over medium heat. Cut boneless chicken breast or thigh meat into strips and place into skillet. Cook chicken for about 5 minutes, stirring once halfway during cooking time. Add onion and green or red bell pepper slices and sauté another 3 – 5 minutes until chicken is thoroughly cooked and vegetables are tender. Remove from heat and serve.

On the Grill: Heat grill to medium – high heat. Cook chicken until well brown on both sides and cooked thoroughly until internal temperature will register 165oF. (about 20 minutes). Transfer chicken to large cutting board, and let rest 10 minutes. As chicken rest, add vegetable packet to grill - In center of large aluminum foil square, add bell pepper and onion strips drizzled with olive oil. Fold foil over vegetables, crimping edges tightly to seal. Cook, flipping once until vegetables are tender, about 10 minutes. Cut chicken into thin strips serve with vegetables.

Stanton's Homemade Boudin

Stanton's Boudin is an exceptional product. It is made from locally grown Texmati Rice and wholesome pork shoulder. Our boudin does not contain pork liver. The boudin is fully cooked. Heating can be done by steaming, frying, grilling or microwaving. It is a meal in itself that can be eaten fro breakfast, lunch or dinner. Come by to visit us and pick some up. Shipping is possible. To place an order, please call us at 281-331-4491.



Homemade Boudin – FULLY COOKED

4 Links to a Package – 1 to 1 ½ lb Average Package

\$ 4.49 lb

Hot

Mild