Duck Fajitas

Ingredients:

- 2 lbs duck breast, thinly sliced
- 4 tbsp oil (divided)
- 1 green bell pepper, sliced
- 1 orange bell pepper, sliced
- 1 jalapeño, sliced (optional)
- 1 onion, sliced
- 1 clove garlic, minced
- 1 tbsp fresh oregano, minced
- ¼ – ½ cup fresh cilantro, minced
- Sizzlin Arrow Taco Seasoning, to taste
- 8 flour tortillas
- Avocado, sliced (optional)
- Queso Fresco or shredded cheddar cheese

Instructions:

1. **Season the Duck:**
   Generously season the sliced duck breast with Sizzlin Arrow Taco Seasoning. Set aside to let the flavors soak in.
2. **Sauté the Vegetables:**
   Heat 3 tbsp of oil in a large sauté pan or wok over medium-high heat. Once hot, add the onion, bell peppers, and jalapeño (if using). Cook until vegetables are tender, about 3-5 minutes.
   Stir in the garlic and oregano, cooking for another 30 seconds until fragrant. Remove vegetables from the pan and set aside.
3. **Cook the Duck:**
   Wipe out any excess liquid from the pan using a paper towel. Add the remaining 1 tbsp oil and heat it until shimmering. Add the duck slices in a single layer and sear for a few minutes until medium-rare to medium, flipping once for even cooking.
4. **Combine & Finish:**
   Return the sautéed vegetables to the pan with the duck. Toss everything together and adjust seasoning as needed.
5. **Assemble the Fajitas:**
   Spoon a generous portion of the duck and veggie mixture onto each tortilla. Top with minced cilantro, crumbled Queso Fresco or shredded cheddar, and sliced avocado (if using).
6. **Serve & Enjoy:**
   Serve warm and enjoy the bold, smoky flavors of these delicious duck fajitas!