Grilled Chicken Fajitas

Juice from 2 limes                             1 ½ Tablespoons parsley

6 Tablespoons oil                              3 boneless chicken breasts

3 garlic cloves                                   1 red onion, sliced into rings

1 Tablespoon Worcestershire             1 large bell pepper

1 ½ teaspoons brown sugar               1 large yellow pepper (I only used 1 bell pepper)

1 jalapeno chili                                  flour tortillas

Whisk together lime juice, 4 T. oil, garlic, Worcestershire, brown sugar jalapeno, parsley, 1 t. salt and ¾ t. pepper.  Reserve ¼ cup marinade.  Place chicken in marinade.  Cover.  Refrigerate 15 minutes.  Add 1 t. salt to marinade.  Refrigerate another 15 minutes.  Brush onion and pepper with remaining oil.  Season with salt and pepper.  Grill peppers and onion in grill basket.  Grill chicken until no longer pink.  Slice to ¼” strips and toss with 2 T. reserved marinade.  Serve chicken and vegetables with warmed tortillas.