Skillet Fajita Pitas

2 Tablespoons fresh lime juice

2 Tablespoons olive oil

1 1/2 Tablespoons chili garlic sauce

4 whole wheat pitas

1 pound boneless, skinless chicken breasts, sliced

1 yellow pepper, thinly sliced

1 medium zucchini, sliced diagonally

1/4 cup thinly sliced scallions

1/2 teaspoon salt

1/4 teaspoon pepper

1/4 cup sour cream

2 cups chopped bibb lettuce

Stir together lime juice, 1 T. oil and 1 T. chili garlic sauce.

Toast pitas in a cast iron skillet until warmed and browned. Cut in half.

Heat skillet to high. Add 1 T. oil when smoking. Cook chicken through.

Remove chicken from skillet. Add pepper strips and char for 2 minutes.

Add zucchini and cook 1 minute longer.

Add scallions, salt and pepper and sauce and cook 1 minute longer.

Stir together sour cream, 1 T. lime juice and 1 1/2 t. chili garlic sauce.

Fill each pita with 1/4 c. lettuce and 1/2 c. chicken/vegetable mixture.

Drizzle with sour cream sauce and serve.