

Sheet Pan Chicken Fajitas

Inspired By Damn Delicious



Ingredients:

- 1 ½ lbs chicken breasts (skinless/boneless), sliced into slender pieces
- 1 each red, yellow, and orange bell peppers, cut into strips
- 1 medium red or yellow onion, sliced into wedges
- Feel free to add other veggies like mushrooms and/or summer squash, cut into uniform slices, if you like
- 3 cloves garlic, finely minced
- 3 tbsp olive oil
- ¼ cup fresh cilantro, chopped
- 2 tbsp lime juice, freshly squeezed
- 6 tortillas (flour or corn), warmed up

Spice Blend:

(Or use a packet of pre-made fajita seasoning)

- 2 tsp chili powder
- 2 tsp ground cumin
- 2 tsp dried oregano
- 1 tsp smoked paprika
- Salt and black pepper, as you like

Putting it Together:

- Get your oven hot at 425°F and prep a baking sheet with oil or cooking spray. Stir together the spice blend in a small bowl. (or use the package of pre-made fajita seasoning).
- Put the chicken, peppers, onion, and garlic in a bowl and toss with olive oil and spice blend.
- Spread the seasoned chicken, peppers, onion, and garlic in one layer on your baking sheet.
- Bake for about 25 minutes until the chicken is done and the veggies are just tender. Remove from the oven and finish by tossing in the cilantro and lime juice.
- Serve up right away with those warm tortillas and toppings of your choice such as sour cream, salsa, guacamole, etc.