

# Sheet Pan Chicken Fajitas

## EASY | RECIPE

### Ingredients:

- |  |                                 |
|--|---------------------------------|
| 1½ lbs (24 oz.) skinless chicken breast strips     | 1 red onion, sliced into rounds |
| 1 tbsp extra-virgin olive oil                      | 8 corn tortillas                |
| 2 tsp chili powder                                 | ¼ cup salsa                     |
| 1 tsp each cumin, smoked paprika and dried oregano | 1 cup fresh chopped cilantro    |
| ½ tsp each salt and garlic powder                  | 1 lime, quartered               |
| 3 sweet peppers, seeded and cut into strips        |                                 |

### Method:

**Preheat** oven to 400°F. **Line** a baking sheet with parchment paper. **Place** chicken strips in a wide bowl, and coat with olive oil. **Add** chili powder, cumin, smoked paprika, oregano, salt and garlic powder. **Stir** to coat chicken evenly with spice mixture. **Transfer** chicken to lined baking sheet. **Add** sweet peppers and onion around chicken in single layer. **Bake** 20-25 minutes, or until chicken reaches 165°F internal temperature. **Serve** with tortillas, salsa, cilantro and lime wedges.



### Makes 4 servings. Per serving:

395 calories | 46g protein | 8g total fat | 1g saturated fat | 4g mono fat | 2g poly fat |  
39g carbohydrate | 7g sugar | 9g fiber | 452mg sodium