

Sheet Pan Chicken Fajitas

INGREDIENTS:

- 3 T Olive oil divided
- 3 bell peppers, ¼ inch thick slices
- 1 yellow onion, thinly sliced
- 1-1 ½ lb chicken breasts, ¼-inch thick slices
- 2 tsp. Chili powder
- 1 tsp. Cumin
- 1 tsp. Garlic powder
- 1 tsp. Sea salt
- ½ tsp. Freshly ground black pepper
- ½ tsp. Paprika
- ½ tsp. Coriander
- ⅛ tsp. Cayenne pepper
- 1 lime

PROCESS:

- Preheat oven to 400 degrees F.
- In large bowl toss 1 T olive oil with the bell peppers and onions. Place on baking sheet and bake for 8 minutes.
- In the same bowl, combine the remaining oil along with the chicken, chili powder, cumin, garlic powder, salt, black pepper, paprika, coriander and cayenne pepper.
- Remove the sheet from the oven, drain off any excess liquid and add the chicken, making sure to spread out the pieces.
- Return to the oven and bake for 15-20 minutes or until the vegetables are roasted and the fajitas are golden brown.
- Remove, squeeze the lime juice over top and serve with desired toppings.

Serving ideas:

Cauliflower Rice

Pico

Guacamole

Rice

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