

CHICKEN FAJITAS SHEET PAN STYLE

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 6 servings

2 teaspoons chili powder
2 teaspoons ground cumin
2 teaspoons dried oregano
1 teaspoon smoked paprika
Kosher salt and freshly ground black pepper, to taste
1 ½ pounds boneless, skinless chicken breasts, cut into thin strips
1 red bell pepper, cut into strips
1 yellow bell pepper, cut into strips
1 orange bell pepper, cut into strips
1 red onion, cut into wedges
3 cloves garlic, minced
3 tablespoons, olive oil
¼ cup chopped fresh cilantro leaves
2 tablespoons freshly squeezed lime juice
6 8-inch flour or corn tortillas, warmed

Directions:

- Preheat oven to 425 degrees F
- Lightly oil a baking sheet or coat with nonstick spray
- In a small bowl, combine chili powder, cumin, oregano, paprika, 1 ¼ teaspoons salt, and 1 ¼ teaspoons pepper
- Place chicken, bell peppers, onion, and garlic in a single layer onto the prepared baking sheet
- Stir in olive oil and chili powder mixture and then gently toss to combine
- Place into oven and bake for 25 minutes, or until the chicken is completely cooked through and the vegetables are crisp=tender
- Stir in cilantro and lime juice
- Serve immediately with tortillas