



SHEET PAN CHICKEN FAJITAS

INGREDIENTS

- 1 lb. chicken breast tenders, cut into bite size pieces, or strips
- 1 red onion, thinly sliced
- 1 green pepper, thinly sliced
- 1 yellow pepper, thinly sliced
- 2 tablespoons olive oil
- 1 tablespoon chili powder
- 1 tablespoon cumin
- 1 teaspoon garlic powder
- 1 teaspoon paprika
- 1 teaspoon dried oregano
- ½ teaspoon onion powder
- 1 lime
- Kosher salt
- fresh cracked pepper
- Shredded Cheddar
- Tortillas
- OPTIONAL Toppings
- Cilantro
- Salsa
- Sour cream
- avocado/guacamole



DIRECTIONS

Preheat oven to 400 degrees.

Slice onions & Peppers & place on baking sheet

Cut chicken

Place chicken, onion, and peppers in a single layer on a large [baking sheet](#).

Drizzle with [olive oil](#). Sprinkle with [chili powder](#), [cumin](#), [garlic powder](#), paprika, oregano, [onion powder](#) and a large pinch of [Kosher salt](#) and fresh cracked pepper.

Toss to coat evenly.

Bake for 10 minutes.

Then stir meat and veggies on the pan and bake for 10 more minutes.

Optional: Broil on high 2-3 minutes just to get the edges of everything crispy and a little charred.

Serve with flour tortillas with all your favorite fajita toppings!
