

SHEET PAN CHICKEN FAJITAS

Servings: 4 - 6

INGREDIENTS

- 1 pound chicken breast, cut into bite-size pieces
- 1 red onion, thinly sliced
- 1 green pepper, thinly sliced
- 1 red 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
- Kosher salt
- fresh cracked pepper

DIRECTIONS

Preheat oven to 400 degrees. Place 1 pound chicken, 1 sliced onion, and 3 sliced peppers in a single layer on a large baking sheet. Drizzle with 2 tablespoons olive oil.

Sprinkle with 1 tablespoon chili powder, 1 tablespoon cumin, 1 teaspoon garlic powder, 1 teaspoon paprika, 1 teaspoon dried oregano, ½ teaspoon onion powder, and a couple large pinches 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 5 more minutes.

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

Serve on flour tortillas with all your favorite fajita toppings!

