

# Sheet-Pan Chicken Fajitas



## INGREDIENTS -

- 1 pound boneless, skinless chicken breasts
- 2 tablespoons extra-virgin olive oil
- 1 tablespoon chili powder
- 2 teaspoons ground cumin
- 1 teaspoon garlic powder
- $\frac{3}{4}$  teaspoon salt
- 1 large red bell pepper, sliced
- 1 large yellow bell pepper, sliced
- 2 cups sliced red or yellow onion
- 1 tablespoon lime juice
- 8 corn tortillas, warmed
- Lime wedges, cilantro, sour cream, avocado and/or pico de gallo for serving

## DIRECTIONS -

**Step 1:** First, preheat your oven to 400°F and apply cooking spray over a large rimmed baking sheet.

**Step 2:** Cut the chicken breasts horizontally, then crosswise into strips.

**Step 3:** In a large bowl, combine oil, chili powder, cumin, garlic powder and salt. After mixing those ingredients, add in the strips of chicken and cut vegetables. From there, distribute the pieces of chicken and vegetables evenly on the prepared baking sheet.

**Step 4:** Let roast in the oven for 15 minutes. Turn on the broiler to a high and broil until chicken is fully cooked and the vegetables start browning (5 minutes). After this, take the pan out and stir in the lime juice.

**Step 5:** Serve chicken and vegetables in warm tortillas along with lime slices, cilantro, sour cream, avocado and pico de gallo if desired.