

# Sheet Pan Chicken Fajitas

Courtesy of: [www.thebetterhomelife.com](http://www.thebetterhomelife.com)

## Sheet Pan Fajitas Ingredients:

- 3 Chicken Breasts
- 3 Bell Peppers
- 1 Large onion, or 2 small onions
- 4-5 Garlic cloves
- 3 Tablespoons Olive Oil
- 1 Tablespoon Chili Powder
- 1 teaspoon smoked paprika
- 1 teaspoon cumin
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon dried oregano
- 1/4 teaspoon cayenne pepper
- salt and pepper to taste
- 1 lime, cut into wedges
- Fresh Cilantro
- Warm tortillas

## Easy Sheet Pan Fajitas Directions:

Trim the chicken breasts and cut into 1/2 inch strips. This is best accomplished with kitchen shears. Use a chef's knife to slice the bell peppers and onions into 1-8- 1/4 inch strips.

Peel and smash the garlic cloves.

Drizzle the olive oil over the chicken and vegetables. Mix the chili powder, paprika, cumin, garlic powder, onion powder, oregano, cayenne pepper, salt and pepper in a bowl.

Sprinkle the seasoning mixture over the chicken and vegetables. Arrange the seasoned chicken and vegetables on a parchment lined sheet pan.

Preheat the oven to 425 degrees F. Bake the chicken and vegetables for 15-20 minutes flipping after 10 minutes. Check the internal temperature of the chicken to ensure it is at least 165 degrees F.

Once the chicken has reached an internal temperature, remove it from the oven and squeeze some lime juice over the chicken and veggies. Sprinkle some fresh cilantro over the chicken and veggies.

Serve with warm tortillas and your favorite fajita toppings.