

Sheet Pan Chicken Fajitas

INGREDIENTS

For the Fajitas:

- 1½ lbs boneless, skinless chicken thighs (or breasts), sliced into thin strips
- 3 bell peppers (any color), thinly sliced
- 1 red onion, thinly sliced
- 2 tablespoons avocado oil (or olive oil)
- Juice of 1 lime

Fajita Seasoning:

- 1 teaspoon cumin
- 1 teaspoon paprika
- ½ teaspoon chili powder
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- ½ teaspoon salt
- ¼ teaspoon black pepper

For Serving:

- Warm flour or corn tortillas
- Fresh cilantro, chopped
- Lime wedges

Optional toppings: guacamole, sour cream, salsa, shredded cheese

DIRECTIONS

1. Preheat the oven to 450°F and line a large sheet pan with parchment or foil. Place sheet pan in the oven to preheat while you get your ingredients ready.
2. In a small bowl, combine spices. Slice chicken into small strips and add to a large bowl. Drizzle with oil and toss to coat. Add spices and lime juice and toss to coat well. Let it sit while prepping veggies.
3. Slice bell peppers and onion. Add them to the bowl with the chicken. Toss them to coat in spices.
4. Spread chicken and veggies evenly on the pan, keeping everything in a single layer (use 2 pans if needed to avoid overcrowding). (remember it is already hot, so be careful!)
5. Bake for 15–18 minutes, or until chicken reaches 165°F and veggies are tender.
6. Optional – Broil for char: Switch to broil for 1–2 minutes at the end if you want a little color/char. Watch closely!
7. Spoon chicken and veggies into warm tortillas. Add your favorite toppings and serve with lime wedges