

SHEET PAN CHICKEN FAJITAS

Preparation: **15** minutes | Cooking: **15** minutes | Servings: **4**

INGREDIENTS

1 ½ pounds boneless, skinless chicken breast
12 bell peppers, halved, stemmed and seeded
8 fajita-size corn tortillas
1 lime, juiced
1 large yellow onion, halved and thinly sliced
2 tablespoons olive oil
1 tablespoon chili powder
Salt and pepper



INSTRUCTIONS

Preheat the broiler to high. Line a rimmed baking sheet with foil. Combine the chili powder, 2 teaspoons salt and 1 teaspoon pepper in small bowl. Put the peppers and onions on the prepared baking sheet, drizzle with 1 tablespoon of the oil and season with half the chili powder mixture. Broil until softened and starting to char, about 10 minutes. Meanwhile, cut the chicken into ¼-inch-thick slices and toss in a large bowl with the remaining chili powder mixture and 1 tablespoon oil. After the peppers are softened and starting to char, scatter the chicken on top and return baking sheet to oven until chicken is cooked through. Assemble fajitas as desired with various toppings. Enjoy!