

SHEET PAN PINEAPPLE CHICKEN FAJITAS

Preparation: 20 minutes | Cooking: 20 minutes | Servings: 6

INGREDIENTS

12 corn tortillas
2 (8-ounce) cans
unsweetened pineapple
tidbits, drained
1 large sweet red
pepper
1 large green pepper
1 1/2 pounds chicken
tenderloins
1 large red/sweet onion
2 tablespoons honey
2 tablespoons lime juice
2 tablespoons
coconut oil

1 tablespoon jalapeno
pepper, minced
(optional)
3 teaspoons chili powder
2 teaspoons
ground cumin
1 teaspoon garlic
powder
Salt



INSTRUCTIONS

Preheat oven to 425 degrees. In a large bowl, mix coconut oil, chili powder, ground cumin, garlic powder, and a pinch of salt. Stir in chicken. Add onion, peppers, pineapple, honey and lime juice. Toss together until combined. Evenly spread mixture on a sheet pan. Roast 10 minutes, rotating pans halfway through. Broil mixture for 3-4 minutes, until chicken is cooked through and vegetables are lightly browned. Serve in tortillas, and add choice of toppings like pico de gallo, sour cream or avocado!