

SHEET PAN CHICKEN FAJITAS

Mexican Night On the Homestead

Ingredients

- 1-1/2 lbs. boneless, skinless chicken breasts, cut into 1/2 inch strips
- 3 bell peppers, thinly sliced
- 1 onion, thinly sliced
- 2 Tbsp. olive oil
- Salt & pepper, to taste
- 2 tsp. chili powder
- 1 tsp. cumin
- 1 tsp. paprika
- 1/2 tsp. garlic powder
- 1/2 tsp. oregano
- Lime juice & chopped cilantro (*optional*)

Directions

1. Preheat oven to 400 degrees F.
2. On a large bar pan or cookie sheet, spread chicken, peppers, and onion evenly. Drizzle with olive oil and season with salt/pepper.
3. In a separate bowl, mix the chili powder, cumin, paprika, garlic powder, and oregano. Sprinkle the spices evenly over the chicken and peppers and toss to coat.
4. Bake in the oven for about 25-30 minutes. About halfway through the baking time, toss the chicken, peppers, and onions.
5. If desired, add drizzle with lime juice and sprinkle with cilantro.

This is perfect for a large gathering. Just make multiple cooking sheets of fajita mix to serve at your next party!

Serve on tortillas or in a fajita bowl. Toppings can include: rice, lettuce, cheese, salsa, guacamole, sour cream, hot sauce, queso, or any of your other favorites!

We LOVE to make a 4 layered taco dip with chips to go along with these for our family fajita night!