

Nessralla Farm Halifax

Easy-Bake Chicken Fajitas



Tender & flavorful chicken with crisp-tender vegetables, quick and easy cleanup, what more could we ask for in a recipe? This sheet pan supper is a surefire way to get a delicious meal on the table any night of the week!

Serves 6 Ready in about 40 minutes

Seasoning Spices

- 2 tsp chili powder
- 2 tsp ground cumin
- 2 tsp dried oregano
- 1 tsp smoked paprika
- ¼ cayenne pepper (optional)

Other Ingredients

- 1-½ lbs boneless skinless chicken breast, sliced against the grain into thin strips
- 1 red, 1 green, and 1 yellow pepper, cut into strips
- 1 sweet onion, cut into strips
- 3 cloves garlic, peeled and minced
- 3 Tbsp olive oil
- 1 lime, cut into wedges
- 6 (8-inch) flour or corn tortillas, warmed

Preparation

1. Preheat oven to 425 degrees. Lightly oil a baking sheet and spread pepper and onion strips onto the pan, tossing gently to coat in oil.
2. In a small bowl combine 2 Tbsp olive oil and all seasoning spices. (Alternatively you can use a packet of taco seasoning.) Add chicken and toss gently to coat.
3. Add chicken to the pan, and top with garlic.
4. Place pan into oven and bake for 25 minutes, or until chicken is cooked through and vegetables are crisp-tender. Squeeze lime wedges over the pan..
5. Serve with tortillas and optional fajita toppings such as chopped tomato, avocado, sour cream and shredded cheese. Enjoy!!