

Sheet Pan Chicken Fajitas

Servings: 2

Total time: 65 minutes

Prep time: 45 minutes

Ingredients:

- 1 ½ lb chicken breast, thinly sliced
- 3 bell peppers, thinly sliced
- 1 yellow onion, thinly sliced
- 2 tablespoons olive oil
- 1 tablespoon chili powder
- 2 teaspoons cumin powder
- ½ teaspoon garlic powder
- 1 lime
- Salt and pepper to taste
- ¼ cup cilantro, chopped
- Gluten-free tortillas (recommendation: SIETE)
- Guacamole
- Salsa
- Plain Greek yogurt
- Lime wedges

Directions:

Step 1

Preheat your oven to 400°F (200°C).

Step 2

In a large bowl, toss the chicken, bell peppers, and onion with olive oil, chili powder, cumin, garlic powder, salt, and pepper.

Step 3

Spread the mixture evenly on a sheet pan.

Step 4

Roast for 20-25 minutes, or until the chicken is cooked through and the vegetables are tender.

Step 5

Squeeze fresh lime juice over the cooked fajitas and sprinkle with cilantro.

Step 6

Serve with warm gluten-free tortillas and your favorite toppings.

