



Tips:
For additional toppings, try sliced avocado, shredded cheese, or nonfat Greek yogurt.

Sheet Pan Chicken Fajitas



Ingredients (Makes 5 servings)

- Non-stick cooking spray
- 1 1/2 lbs chicken breast tenders
- 2 bell peppers (any color), sliced
- 1 small red onion, sliced
- 2 Tbsp olive oil
- 1/2 tsp black pepper
- 2 tsp chili powder
- 1/2 tsp garlic powder
- 1/2 tsp onion powder
- 1/2 tsp ground cumin
- 1/2 tsp paprika
- 10 corn tortillas
- 1 lime, juiced
- 1/2 cup chopped cilantro

Directions

1. Preheat oven to 425°F. Lightly coat a large baking sheet with cooking spray.
2. In a large bowl, combine chicken, peppers, onion, oil & spices. Mix well. Spread chicken, peppers & onions evenly on baking sheet.
3. Bake 18-20 minutes, until chicken is cooked through. Turn oven to broil & cook another 1-2 minutes. Watch carefully so veggies don't burn.
4. Warm tortillas in microwave 30 seconds or wrapped in foil in oven 3-5 minutes.
5. Squeeze lime juice over fajita mixture while hot & top with cilantro. Serve in warm tortillas with cilantro.