SHEET PAN CHICKEN FAJITAS

2 tsp. chili powder

2 tsp. ground cumin

2 tsp. ground oregano

1 tsp. smoked paprika

Salt and freshly ground pepper, to taste

1 ½ lbs. boneless, skinless chicken breasts, cut into thin strips

1 red bell pepper, cut into strips

1 yellow bell pepper, cut into strips

1 red onion, cut into wedges

3 cloves garlic, minced

3 tbsp. olive oil

¼ cup chopped fresh cilantro

2 tbsp. freshly squeezed lime juice

6 (8 inch) flour or corn tortillas, warmed

1. Preheat oven to 425F. Lightly oil a baking sheet or coat with nonstick spray.

2. In a small bowl, combine chili powder, cumin, oregano, paprika, salt and pepper.

3. Place chicken, bell peppers, onion and garlic in a single layer onto the prepared baking sheet. Stir in olive oil and chili powder mixture; gently toss to combine.

4. Place into oven and bake for 25 minutes, or until the chicken is completely cooked through and the vegetables are crisp tender. Stir in cilantro and lime juice.

5. Serve immediately with tortillas.

Serves 4