



PROJECT: GET IT DONE TOGETHER

Sheet Pan Chicken Fajitas

Adult Supervision Required | Gluten and dairy free

Ingredients:

- 1/4 cup Taco seasoning
- 1 tbsp Olive oil
- 1 Lime, juiced
- 2 lbs Boneless skinless chicken breasts, cut into thin slices
- 1 Red onion, sliced thin
- 1 Red bell pepper, sliced thin
- 1 Yellow bell pepper, sliced thin
- 1 Green bell pepper, sliced thin
- Small flour tortillas, warmed, optional
- Avocado, optional
- Cilantro, optional
- Salsa or hot sauce, optional

Instructions:

1. In a large bowl make a marinade using the taco seasoning, olive oil and lime juice.
2. Toss the chicken, red onion and bell peppers together with the marinade. If you have time, allow to marinate, covered for 1 hour. If not, bake right away.
3. Preheat oven to 375° F.
4. Spread the chicken and vegetable mixture onto a rimmed sheet pan. Bake for 15-20 minutes, or until meat is cooked through. If you want to add some char to meat and veggies, broil for another 3 minutes.
5. Serve with warm tortillas, salsa, guacamole, avocado, sour cream and fresh cilantro.

Makes 6 servings

Total time: 15 minutes