

# Sheet-Pan Chicken Fajitas - Happy Cinco de Mayo

One sheet pan is all you'll need to whip up these zesty chicken fajitas. They're quick and easy to make and cleanup is even faster! Recipe courtesy of Eating Well.

## Ingredients

1 pound boneless, skinless chicken breasts  
2 tablespoons extra-virgin olive oil  
1 tablespoon chili powder  
2 teaspoons ground cumin  
1 teaspoon garlic powder  
 $\frac{3}{4}$  teaspoon salt  
1 large red bell pepper, sliced  
1 large yellow bell pepper, sliced  
2 cups sliced red or yellow onion (about 1 large)  
1 tablespoon lime juice

## Directions

Step 1: Preheat oven to 400 degrees F. Coat a large rimmed baking sheet with cooking spray.  
Step 2: Cut chicken breasts in half horizontally, then slice crosswise into strips. Combine oil, chili powder, cumin, garlic powder and salt in a large bowl. Add the chicken and stir to coat with the spice mixture. Add bell peppers and onion and stir to combine. Transfer the chicken and vegetables to the prepared baking sheet and spread in an even layer.  
Step 3: Roast on the middle rack for 15 minutes. Leave the pan there and turn the broiler to high. Broil until the chicken is cooked through and the vegetables are browning in spots, about 5 minutes more. Remove from oven. Stir in lime juice.  
Step 4: Serve the chicken and vegetables in warmed tortillas accompanied by lime wedges and topped with cilantro, sour cream, avocado and/or pico de gallo, if desired.

## Nutrition Facts

Serving Size: 2 fajitas per person

Per Serving:

357 calories; protein 30.1g; carbohydrates 32.5g; dietary fiber 6g; sugars 5.1g; fat 12.1g; saturated fat 1.9g; cholesterol 82.8mg; vitamin a iu 2012.7IU; vitamin c 141.6mg; folate 52mcg; calcium 75.9mg; iron 2.2mg; magnesium 84.5mg; potassium 761.1mg; sodium 572.9mg.

Exchanges:

3 1/2 lean protein, 2 vegetable, 1 1/2 fat, 1 1/2 starch