

Sheet Pan Chicken Fajitas (Mary'sWholeLife.com)

Ingredients:

3 T. avocado oil	2 t. chili powder
1 red bell pepper	1 t. garlic powder
1 orange (or yellow) bell pepper	1 t. paprika
1 green bell pepper	½ t. oregano
1 medium onion	1 t. sea salt
1½ lbs. chicken breasts	½ t. black pepper
1½ t. cumin	½ t. red pepper flakes

Instructions:

1. Preheat oven to 400°. Slice the peppers, onion, and chicken into thin strips (about ¼-1/2 inch wide). Make sure the chicken pieces are of even thickness to prevent uneven cooking.
2. Put these pieces into a large bowl and add the avocado oil and spices. Mix together and spread out evenly on a parchment lined rimmed baking sheet.
3. Bake for 25-30 mins until cooked through and beginning to brown. Serve in tortillas, on top of a salad, or in a rice bowl with your favorite toppings.

Notes:

4 Servings