

Sheet Pan Chicken Fajitas



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Recipe by: Laura Vitale

Serves 6 to 8

Prep Time: 15 minutes

Cook Time: 30 minutes

Ingredients

- 4 Bell Peppers, thinly sliced
- 2 Onions, thinly sliced
- 3lb of Chicken Tenders
- 8 Cloves of Garlic, smashed, peeled and roughly chopped
- 1 Tbsp of Chicken Bouillon Powder
- 1 Tbsp of Paprika
- 2 tsp of Chili Powder
- 2 tsp of Cumin
- 1 Tbsp of Seasoned Salt
- 1 Tbsp of Granulated Garlic
- 1 Tbsp of Granulated Onion
- 2 tsp of Oregano
- 1/3 cup of Olive Oil

1) Preheat your oven to 450 degrees. On a sheet pan, add all the ingredients and toss together well so everything is well coated.

2) Bake for about 30 minutes, sprinkle some cilantro and a squeeze of lime and din in!

