

Sheet Pan Chicken Fajitas



Quick and easy way to prepare homemade, flavorful fajitas for a crowd!

By THEMOODYFOODIE



Prep: 35 mins

Cook: 15 mins

Additional: 30 mins

Total: 1 hr 20 mins

Servings: 8

Yield: 8 servings

Ingredients

- | | |
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| <input type="checkbox"/> 1/3 cup vegetable oil | <input type="checkbox"/> 1/4 teaspoon ground black pepper |
| <input type="checkbox"/> 2 teaspoons chili powder | <input type="checkbox"/> 1 pinch ground cayenne pepper |
| <input type="checkbox"/> 1 teaspoon dried oregano | <input type="checkbox"/> 1 1/2 pounds chicken tenders, quartered |
| <input type="checkbox"/> 1/2 teaspoon garlic powder | <input type="checkbox"/> 4 cups sliced bell peppers, any color |
| <input type="checkbox"/> 1/2 teaspoon onion powder | <input type="checkbox"/> 1 onion, sliced |
| <input type="checkbox"/> 1/2 teaspoon ground cumin | <input type="checkbox"/> 1/4 cup chopped fresh cilantro |
| <input type="checkbox"/> 1/2 teaspoon salt | <input type="checkbox"/> 1/2 lime, juiced |

Directions

Combine vegetable oil, chili powder, oregano, garlic, onion, cumin, salt, pepper, and cayenne pepper in a large resealable plastic bag. Add chicken tenders, bell peppers, and onion; shake to mix.

Marinate chicken mixture in the refrigerator, 30 minutes to 2 hours.

Preheat oven to 400 degrees F (200 degrees C). Line a rimmed sheet pan with aluminum foil.

Spread chicken mixture onto prepared pan.

Roast in the preheated oven, stirring halfway through, until chicken is no longer pink and bell peppers soften, 15 to 20 minutes.

Sprinkle cilantro and pour lime juice over chicken mixture; toss to distribute.





Tips

The magazine version of this recipe uses 1 teaspoon each chili powder, salt, and cumin and adds 2 jalapeno peppers, thinly sliced.

Nutrition Facts

Per Serving:

199.9 calories; 18.6 g protein; 5.7 g carbohydrates; 48.5 mg cholesterol; 197.8 mg sodium.

Cook's Notes:

Use a variety of bell peppers and spicy peppers as desired.

Tips

Spray the sheet pan with nonstick cooking spray instead of lining it with aluminum foil if preferred.