



Sheet Pan Cheesy Chicken Fajitas

PREP TIME 10 mins | COOK TIME 35 mins | TOTAL TIME 45 mins | SERVES 4

INGREDIENTS

- 2 tablespoons canola oil
- 1 teaspoon chili powder
- ½ teaspoon oregano
- ½ teaspoon salt, divided
- ¼ teaspoon garlic powder
- 4 boneless, skinless chicken breasts
- 2 red or yellow peppers, sliced
- 1 green pepper, sliced
- 1 red onion, thinly sliced
- 1 cup grated cheddar
- Tortillas or rice for serving (optional)
- Salsa and sour cream for serving (optional)

INSTRUCTIONS

1. Preheat the oven to 400F. Line a large baking sheet with parchment or foil. If using foil, spray the foil with cooking spray.
2. Stir oil with chili powder, oregano, salt and garlic powder. Place chicken breasts in a row on prepared sheet. Smear about half of spice mixture over each one.
3. Combine peppers and onion with remaining spice mixture in a large bowl. Mix well to coat everything then place in an even layer on prepared sheet.
4. Bake 30 to 35 min or until chicken is springy when pressed and cooked through. Sprinkle chicken with cheese and bake another 2 to 4 min or until melted.
5. Slice the chicken and serve with vegetables over rice or wrapped in warm tortillas. Or on top of a big green salad. Serve with salsa and sour cream if you like, too.

TIP: Use 8 boneless, skinless chicken thighs if you prefer. The cook time should be a bit shorter.