

# Sheet Pan Chicken Fajitas

**STUDENT  
HEALTH  
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## Ingredients

- 1 1/2 pounds boneless skinless chicken breasts, sliced into 1/2-inch thick strips
- 1 of each red , green and yellow bell peppers, cored and sliced into strips
- 1 medium yellow onion , halved and sliced from top to root
- 2 cloves garlic , minced
- 2 Tablespoons fresh lime juice
- 3 Tablespoons olive oil
- Fajita seasoning
- 3 Tablespoons chopped fresh cilantro (or 1 1/2 Tablespoons dried parsley)

## Directions

1. Preheat oven to 400°. Spread peppers and onion onto baking sheet.
2. Top with chicken strips then sprinkle garlic, cilantro and lime juice evenly over chicken strips.
3. Drizzle olive oil over top then toss everything to evenly coat. Spread into an even layer working to keep chicken from overlapping. Sprinkle with fajita seasoning.
4. Roast in preheated oven, tossing once halfway through cooking, until veggies are tender and chicken has cooked through, about 18 - 25 minutes (test larger pieces to make sure they are no longer pink in the center).
5. Serve filling warm in warm tortillas with desired toppings (salsa, chopped tomatoes/lettuce, guacamole, etc).

