

Oven Baked Chicken Fajitas

Who doesn't love chicken fajitas? These crowd-pleasers are great for family dinners or impressing guests.

Ingredients:

- 1 pound boneless, skinless chicken breasts, cut into strips
- 2 Tbsp Light olive oil or coconut oil. Set aside some for pan
- 2 tsp chili powder
- 1 1/2 tsp cumin
- 1/2 tsp garlic powder

- 1/2 tsp dried oregano
- 1/4 tsp sea salt
- 1 (15 oz) can diced tomatoes with or without green chilies
- 1 medium onion, sliced
- 1 red bell pepper, cut into strips

Instructions:

- 1. Preheat the oven to 400 degrees.
- 2. Place chicken strips in a 13×9 baking dish greased with oil.
- 3. In a small bowl combine the 2 tbsp oil, chili powder, cumin, garlic powder, dried oregano, and salt.
- 4. Drizzle spice mixture over chicken and stir to coat.
- 5. Add tomatoes, peppers, and onions to the dish and stir to combine.
- 6. Bake uncovered for 20-25 minutes or until chicken is cooked through and vegetables are done.



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