

## SHEET PAN CHICKEN FAJITAS

A quick and easy one-pan meal.

### Ingredients:

1 Tbsp. chili powder

2 tsp. salt

1 tsp. pepper

3-4 assorted bell peppers (red, yellow & green, stemmed and seeded, cut into eighths)

1 large onion, quartered and separated into individual pieces

2 Tbsp. olive oil

1.5 pounds boneless chicken thighs or breasts cut into bite size pieces

juice of 1 lime, plus wedges for serving

corn tortillas (or flour if you prefer)

**Garnish:** salsa, avocado or guacamole, and I recommend making the **Black Bean Salsa** – recipe follows.

### Directions:

Preheat the broiler to high, and line a rimmed baking sheet with foil.

Combine the chili powder, 2 teaspoons salt and 1 teaspoon pepper in a small bowl. Put the peppers and onions on the prepared baking sheet, drizzle with 1 tablespoon of the olive oil and season with half the chili powder mixture. Broil until softened and starting to char, about 10 minutes.

Meanwhile, cut the chicken into 1/4" pieces, toss in a bowl with the remaining chili powder mixture and 1 tablespoon olive oil.

After the peppers are softened and starting to char, about 10 minutes, scatter the chicken on top of the peppers and onions and return the baking sheet to the broiler until the chicken is cooked through and starting to brown, about 5 minutes more. Drizzle with lime juice.

Recipe courtesy of Food Network Kitchen