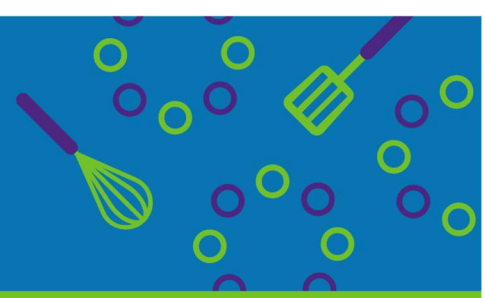


Baked Chicken Fajitas



● **PREP TIME:** 20 min

● **SERVES:** 4-6

● **INGREDIENTS:**

- 1 pound of boneless chicken breasts, cut into thin strips
- 1 can of diced tomatoes and green chiles, drained
- 1 onion, cut into thin strips
- 1 green pepper, cut into thin strips
- 1 red pepper, cut into thin strips
- 2 TBSP of olive oil + extra for coating
- 2 tsp chili powder
- 1 tsp ground cumin
- 1/4 tsp salt
- 12 flour tortillas

● **DIRECTIONS:**

1. Coat a 13x9 in. baking dish with olive oil ~ 1 tsp.
2. In one bowl, mix chicken strips, tomatoes, onion, and peppers.
3. In another bowl, combine 2 TBSP olive oil, chili powder, cumin, & salt. Pour this mixture over the chicken bowl mixture. Toss to thoroughly coat.
4. Add the mixture to the baking dish. Bake uncovered at 400° for 20-25 minutes, or until the chicken is no longer pink and vegetables are tender. Be sure to confirm chicken with meat thermometer (165F).
5. Spoon onto tortillas, fold, and serve.

● **SUBSTITUTIONS:** If looking for a veggie meal, replace chicken with tofu, meat alternative, or extra veggies. Swap peppers for mushrooms, potatoes, or other veggies.