

Roasted Chicken Fajitas

Ingredients:

3 bell peppers (any color)
1 onion
1 pound boneless, skinless chicken breasts
1 store bought packet of fajita seasoning or homemade
2 tablespoons olive oil
juice of 1 lime
tortillas
optional toppings: sour cream, shredded cheese, salsa or avocado



Directions:

Preheat your oven to 400 degrees.
Cut bell peppers into strips and place into the bottom of a 9 x 13 baking dish.
Cut onion into strips and place into baking dish.
Cut chicken into thin strips and place into baking dish.
Drizzle olive oil over the top.
Sprinkle on fajita seasoning.
Toss together until everything is well coated.
Roast in oven for about 35 minutes or until the chicken is thoroughly cooked. Be sure to stir halfway through.
Remove from oven and place onto a wire rack.
Squeeze the juice of lime all over the top.
Serve in a tortilla with your favorite toppings.

Note: I used a homemade fajita seasoning in this recipe, which can be found at:
amylynnskitchen.com/maindish/homemadefajitaseasoning.html