

# Sheet Pan Chicken Fajitas

**Taste!**  
York Fresh Food Farms

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## INGREDIENTS:

- 1 ½ pounds boneless skinless chicken breasts sliced into thin strips
- 3 bell peppers (yellow and red , cored and sliced into strips
- 1 yellow onion thinly sliced
- 2 cloves garlic , minced
- 3 tbsp oil
- 1 lime
- ¼ cup fresh cilantro , chopped
- 3 tbsp Fajita seasoning of your choice
- 8-10 small flour tortillas
- Fajita toppings: Sour cream, avocado, salsa, shredded cheese

## INSTRUCTIONS:

- 1 Preheat oven to 425 degrees F.
- 2 Lightly grease a large sheet pan with cooking spray. Lay the peppers and onions evenly on the pan and place the chicken on top of them.
- 3 Sprinkle seasoning over the chicken and vegetables. Spoon minced garlic on top of the chicken; drizzle olive oil over the entire pan. Toss everything together and spread into an even layer across the pan.
- 4 Cook for 15-20 minutes or until chicken is cooked through.
- 5 Serve in warmed tortillas with desired toppings.

