

Sheet Pan Chicken Fajitas

Jacob · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

1 hr 5 mins

Description

This sheet pan chicken fajitas recipe is quick easy and a great way to make flavorful homemade fajitas for a crowd

Ingredients

- - 2 cup vegetable oil - 2 teaspoons chili powder - 1 teaspoon dried oregano - ½ teaspoon garlic powder - ½ teaspoon onion powder - ½ teaspoon ground cumin - ½ teaspoon salt - ¼ teaspoon ground black pepper - 1 pinch ground cayenne pepper - 1 ½ pounds chicken tenders
- quartered - 4 cups sliced bell peppers
- any color - 1 onion
- sliced - ¼ cup chopped fresh cilantro - ½ lime
- juiced

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Combine oil
2. chili powder
3. oregano
4. garlic powder
5. onion powder
6. cumin
7. salt
8. black pepper
9. and cayenne pepper in a large resealable plastic bag. Add chicken tenders
10. bell peppers
11. and onion; seal the bag and shake to mix. Marinate in the refrigerator
12. 30 minutes to 2 hours. Dotdash Meredith Food Studios Preheat the oven to 400 degrees F (200 degrees C). Line a rimmed sheet pan with aluminum foil. Spread chicken mixture onto the prepared pan. Dotdash Meredith Food Studios Roast in the preheated oven
13. stirring halfway
14. until chicken is no longer pink and bell peppers are softened
15. 15 to 20 minutes. An instant-read thermometer inserted into the center of chicken should read at least 165 degrees F (74 degrees C). Dotdash Meredith Food Studios Sprinkle cilantro and pour lime juice over chicken mixture; stir to distribute. Dotdash Meredith Food Studios Recipe Tips You can use a variety of bell peppers and spicy peppers. You can grease the sheet pan with nonstick cooking spray instead of lining it with aluminum foil. Editor's Note: The magazine version of this recipe uses 1 teaspoon each chili powder
16. salt
17. and cumin and adds 2 jalapeño peppers
18. thinly sliced.