

Chicken Fajita Sheet Pan

- Prep Time: 10 minutes
- Cook Time: 20 minutes
- Total Time: 30 minutes
- Servings: 4



Ingredients:

- ground Stonemill Sea Salt Grinder, to taste
 - 1 teaspoon ground Stonemill Peppercorn Grinder
 - 2 tablespoons Stonemill Chili Powder
 - 2 tablespoons Stonemill Ground Cumin
 - 1 teaspoon Stonemill Oregano
 - 2 tablespoons Stonemill Onion Powder
 - 2 tablespoons Stonemill Garlic Powder
 - 4 Kirkwood Chicken Breasts, sliced into strips
 - 4 teaspoons Carlini Pure Olive Oil
 - 3 tri-colored bell peppers, sliced
 - 3 red onions, sliced
 - 2 jalapenos, sliced
 - ¼ cup chopped cilantro
 - 8 Pueblo Lindo Flour Tortillas
 - 2 limes, sliced into wedges
 - 2 avocados, chopped
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Directions:

1. Heat oven to 375°.
2. Line a sheet pan with aluminum foil. Reserve.
3. In a small bowl, combine spices. Reserve. In a large bowl, combine chicken, 2 teaspoons oil and half of spice mixture. Spread on half of sheet pan. In a separate bowl, combine peppers, onions, jalapenos and remaining oil and spices.
4. Bake for 20 minutes or until chicken reaches 165°. During the last 5 minutes, wrap tortillas in aluminum foil and place in oven to warm.
5. Sprinkle cilantro over chicken and veggies. Serve with lime wedges and chopped avocado.



Recipe Courtesy of:
ALDI Test Kitchen