



Sheet Pan Chicken Fajitas

30
minutes
or less

INGREDIENTS

1 lb boneless skinless chicken breasts, cut into bite-size strips
3 orange, yellow and/ or red bell peppers, seeded and cut into strips
1 medium red onion, thinly sliced
1 (1.25 oz) packet Hy-Vee Mexican-style fajita seasoning mix
2 tbsp Hy-Vee vegetable oil
Lime halves, if desired
8 (6-inch) flour tortillas
Cilantro, for garnish

PREPARATION

- 1** Preheat oven to 425°.
- 2** Toss together chicken, peppers, onion and fajita seasoning mix in a large bowl. Drizzle with oil. Spread on a large rimmed baking sheet. If desired, add lime halves. Roast for 12 minutes or until vegetables are tender and chicken is cooked through, stirring half way through roasting.
- 3** Wrap tortillas in aluminum foil and place in the oven to warm during the last 5 minutes of roasting. Divide fajita mixture among warm tortillas and serve, if desired, garnish with cilantro.

NUTRITION FACTS

Calories: 450
Total Fat: 14g
Saturated Fat: 2.5g
Trans Fat: 0g
Cholesterol: 85mg

Sodium: 1330mg
Carbohydrates: 47g
Fiber: 3g
Sugar: 6g