



Sheet Pan Chicken Fajitas

4 Servings

1 1/2 Lbs Chicken Thighs, Boneless, Skinless (or breasts)
Cooking Spray
1 1/2 Tbsp Taco Tuesday
2 Cups Assorted Sliced Peppers, (mix of Bell, Jalapeño, Serrano, Anaheim, Poblano)
1 Tbsp Canola Oil

Flour Tortillas
Sour Cream
Salsa (if Desired)
Cheese

Preparation:

Preheat oven to 375°.

Place chicken on a sheet pan and spray with cooking oil. Sprinkle on 1 tbsp Taco Tuesday.

Clean and slice your assorted peppers and place on a separate sheet pan. Add 1 tbsp canola oil and sprinkle with 1/2 tbsp Taco Tuesday. Toss to evenly distribute.

Place both sheet pans in oven and bake until chicken registers 165°. Approximately 30 minutes, Remove and rest for 5 minutes. Slice chicken.

Assemble your fajitas. I used sour cream, sliced avocado and salsa. Served the Black Bean & Corn Salad on side.

Enjoy!