

Oven Baked Chicken Fajitas by Lynn's Recipes



Lynn demonstrates an easy way to make chicken fajitas. These are delicious served in a flour tortilla with whatever condiment you prefer. Some suggestions are shredded cheese, sour cream, guacamole, salsa, & shredded lettuce. From Pinterest

Ingredients:

- 1 pound boneless, skinless, chicken breasts, cut into strips
- 2 Tablespoons vegetable oil
- 2 teaspoons chili powder
- 2 teaspoons cumin
- $\frac{1}{2}$ teaspoon garlic powder
- $\frac{1}{2}$ teaspoon oregano
- $\frac{1}{4}$ teaspoon salt
- 1 (15 ounce) can diced tomatoes with green chilis
- 1 medium onion, sliced
- 1 large bell pepper, seeded and sliced (I used both green and red)
- Flour tortillas
- Toppings

Preheat oven to 400°. Coat a 9x13" baking dish with cooking spray.

Place the chicken strips in the baking dish.

In a small bowl, combine the oil, chili powder, cumin, garlic powder, dried oregano and salt. Drizzle the spice mixture over the chicken to coat.

Next add the tomatoes, peppers, onions to the dish and stir to combine.

Bake uncovered for 25-30 minutes or until chicken is cooked through and the vegetables are tender. Serve on flour tortillas with desired toppings.

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