

Sheet Pan Chicken Fajitas

 Servings: 4-6

- 1 pound boneless, skinless chicken breast halves (no tenderloins), cut into 1/2-inch-thick slices
- 2 green bell peppers, stemmed, seeded and thinly sliced
- 1 medium red onion (8 ounces), thinly sliced
- 2 cloves garlic, coarsely chopped
- 2 tablespoons Basic Red Wine Vinaigrette or vegetable oil (see related recipe)
- 1 tablespoon chili powder
- 1/2 teaspoon fine salt
- 6 fajita-size flour tortillas, warmed, for serving
- Sour cream, for serving (may substitute a Cashew Cream mixture; see related recipe)

Step 1

Position one rack in the middle of the oven and another in the lower third, and preheat to 400 degrees.

Step 2

In a large bowl, toss together the chicken, peppers, onion, garlic, vinaigrette or oil, chili powder and salt until evenly coated. Spread on a large sheet pan and roast on the middle rack for 25 to 30 minutes, or until vegetables are tender and chicken is cooked through, stirring halfway through cooking.

Step 3

During the last 5 minutes of roasting, wrap the tortillas in foil and place in the oven on the lower rack until warmed through. (Alternatively, wrap the tortillas in clean, damp tea towels and microwave on HIGH for 1 minute.)

Step 4

Divide the fajita mixture among warm tortillas and serve warm, with sour cream on the side.

