



One Pan Chicken Fajita Bowls

4 servings

40 minutes

Ingredients

2 Red Bell Pepper (sliced)
1 Orange Bell Pepper (sliced)
1 Green Bell Pepper (sliced)
2 tbsps Extra Virgin Olive Oil
1 lb Chicken Breast
1 tbsp Cumin
1 tbsp Chili Powder
Sea Salt & Black Pepper (to taste)

Directions

- 1 Preheat oven to 375°F (191°C) and line a baking sheet with parchment paper.
- 2 In a large bowl, toss the sliced bell peppers with the olive oil. Transfer to a baking sheet and add the sliced chicken breast. Sprinkle with cumin, chilli powder, salt and pepper.
- 3 Bake for 30 minutes, or until chicken is cooked through.
- 4 Divide between bowls or containers. Enjoy!

Notes

Leftovers: Keeps well in the fridge for 3 days.

More Carbs: Serve with brown rice, quinoa or black beans.

More Fat: Serve with avocado or cheese.

Vegan/Vegetarian: Use tofu or chickpeas instead of chicken.