



Easy Skillet Chicken Fajitas

yield: **5 SERVINGS**

prep time: **15 MINUTES**

cook time: **25 MINUTES**

total time: **40 MINUTES**

Make zesty fajitas at home with a tasty mix of flavorful seasonings & sauteed peppers!

INGREDIENTS

- 1.5 lbs. fresh chicken breasts, sliced into strips
- 2 tsp. ground cumin
- 1 tsp. garlic powder
- 1 tsp. dried oregano
- ½ tsp. paprika
- ½ tsp. chili powder
- ½ tsp. salt
- ¼ tsp. pepper
- 3 tbsp. olive oil or canola oil, divided
- 3 bell peppers, any color, sliced
- 1 red onion, sliced
- Juice from one fresh lime

DIRECTIONS

1. Pat the chicken dry. Mix all of the seasonings together and coat the chicken. Set aside.
2. In a large skillet or saute pan, heat up about 1 ½ tbsp. of oil to medium heat. Add the peppers and onions and saute until crisp-tender. Remove from the skillet and set aside.

3. In the same skillet, heat the remaining oil, and add chicken. Add the lime juice over the chicken. Cook over medium-high heat for 5-6 minutes or until cooked and no longer pink.
4. Return the bell pepper mixture to the pan and toss altogether.
5. Serve inside tortillas and add desired toppings such as cheese or sour cream.

<https://hip2save.com/recipes/chicken-fajitas/>