



EASY SKILLET CHICKEN FAJITAS

yield: **5 SERVINGS**

prep time: **15 MINUTES**

cook time: **25 MINUTES**

total time: **40 MINUTES**

Make a batch of zesty chicken fajitas at home with a delicious mix of flavorful seasonings and sauteed bell peppers.

INGREDIENTS

- 1.5 lbs. fresh chicken breasts, sliced into strips
- 2 teaspoons ground cumin
- 1 teaspoon garlic powder
- 1 teaspoon dried oregano
- 1/2 teaspoon paprika
- 1/2 teaspoon chili powder
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 3 tablespoons 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 that aside.
- 2 In a large skillet or saute pan, heat up about 1 1/2 tablespoons of the oil to medium heat. Add the peppers and onions and saute until crisp-tender, remove from 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. Return the bell pepper mixture to the pan and toss all together.
- 4 Serve inside tortillas and desired toppings such as cheese, tortillas, and sour cream OR see below for an easy meal prep idea.

<https://hip2save.com/recipes/skillet-chicken-fajitas-recipe-and-easy-meal-prep-idea/>

