

BAKED FAJITAS (*Mayfield HS*)

*1 lb boneless chicken cut into
bite size pieces*

1 green bell pepper, seeded and sliced

1 yellow bell pepper, seeded and sliced

1 red bell pepper, seeded and sliced

2 Tbs. fajita seasoning (recipe below)

1 medium tomato

½ cup grated white cheese

12 tortillas, warmed to serve

Salsa

1 medium onion, sliced

2 Tbs. fresh cilantro

½ cup water

2 Tbs. extra virgin olive oil

Sour cream

Fajita Seasoning

1 Tbs. cornstarch

1 tsp. paprika

½ tsp. onion powder

¼ tsp. cayenne pepper

½ tsp. salt

1 tsp. sugar

½ tsp. garlic powder

¼ tsp. cumin

Heat oven to 350° F. Coat 9x13 Pyrex dish with extra virgin olive oil. Mix together onions, chicken, peppers, 1/2 cup of water, and 2 Tbs. of fajita seasoning. Bake uncovered for 35-40 minutes or until the chicken is cooked through and the vegetables are tender.

Remove from oven and top with cheese. Heat an additional 5 minutes. Remove and garnish with tomatoes, sour cream, and fresh cilantro. Serve with warm tortillas.