

Chicken Fajitas

Served over brown rice or quinoa

By the Yummy Life

1 large onion
1 red Bell pepper
1 yellow bell pepper
1 poblano pepper or green bell pepper
2 jalapenos
1lb Boneless skinless chicken breast
2 TBL of taco seasoning
2 TBL olive oil
Optional Toppings: cilantro, lime wedges, avocado, salsa
Service over cooked brown rice or quinoa

Slice the peppers in ¼” strips. Slice onion. Slice chicken against the grain into thin strips. Add all the ingredients to a large sheet pan. Drizzle with olive oil and sprinkle with taco seasoning. Toss with tongs to coat everything well. Bake at 425 for 30 min, stirring once half way through. Serve over brown rice or quinoa. Add optional toppings for garnish.

Cilantro Lime Quinoa

Cook quinoa according to directions. Let sit for 10minutes to cool slightly. Mix in the juice of 1 lime and 1/4c chopped cilantro (to taste).