



SHEET PAN CHICKEN FAJITA LETTUCE WRAPS

SERVINGS: 4

PREPPING TIME: 5 MIN COOKING TIME: 25 - 30 MINUTES

Ingredients

- 4 large bell peppers thinly sliced into strips
- 2 lb. boneless skinless chicken breast, thinly sliced into strips
- 4 tsp fajita seasoning
- 4 tsp lime juice
- 4 tsp olive oil
- 1/2 cup plain non-fat Greek yogurt (optional)
- 6 large leaves romaine lettuce

Directions

1. Preheat oven to 400°F.
2. Combine all ingredients except for lettuce in a large, re-sealable plastic bag. Mix well to evenly coat chicken and vegetables with oil and seasoning.
3. Spread contents of the bag evenly on a foil-lined baking sheet. Bake for 25 to 30 minutes, until chicken, is cooked through.
4. Serve on lettuce leaves, topped with Greek yogurt if desired.

Tip: You may substitute one teaspoon chili powder and a half teaspoon cumin for fajita seasoning.

Notes

Per serving: 1 leaner - 3 greens - 1 healthy fat - 3 condiments

I hope you enjoy this recipe!
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