



# Easy Sheet Pan Chicken Fajita Dinner

## My First Fajita Fumble

I still laugh at my first try making fajitas. I used a tiny pan. Everything was so crowded. The chicken steamed instead of getting crispy. It was a soggy mess.

That's why I love this sheet pan method. You spread everything out in one layer. This lets the heat touch all the food. It makes the chicken and peppers perfectly browned. Why does this matter? A little space lets the magic happen.

## The Smell of a Happy Kitchen

When the cumin and chili powder hit the hot pan, oh my. The smell fills your whole house. Doesn't that smell amazing? It feels warm and welcoming.

That smell is the start of a great meal. It tells everyone that dinner is almost ready. It brings people together. \*Fun fact\*: The word "fajita" comes from the Spanish word for "little strip." It perfectly describes our chicken strips.

## Why This Simple Meal Works

You just chop, toss, and bake. Everything cooks on one pan. This means less time cleaning. You get to relax more.

Why does this matter? Easy dinners make happy cooks. When you are not tired from cleaning, you enjoy the meal more. What is your favorite easy dinner? Tell me about it. I am always looking for new ideas.

## Make It Your Own

The best part is the toppings. I love cool sour cream with the spicy chicken. My grandson piles on extra cheese. You can add what you love.

This is your creation. You are the artist. What topping could you not live without? For me, it is a big squeeze of fresh lime juice. It makes everything taste brighter.

## A Little Secret for Extra Crisp

Do not skip the broil at the end. It is the secret step. Those two minutes

make the edges crispy. It adds a little bit of a crunch.

That crunch makes the texture so good. You get soft peppers and crispy chicken bites. It feels fancier than it is. Do you like your food more crispy or more soft? I am team crispy all the way.



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**Ingredients:**

<b>Ingredient</b>	<b>Amount</b>	<b>Notes</b>
Boneless, skinless chicken breasts	1 pound	cut into thin strips
Yellow onion	1	thinly sliced
Green pepper	1	thinly sliced
Red pepper	1	thinly sliced
Olive oil	2 tablespoons	
Chili powder	1 tablespoon	
Cumin	2 teaspoons	
Kosher salt	1/2 teaspoon	
Paprika	1/2 teaspoon	
Sugar	1/2 teaspoon	
Garlic powder	1/4 teaspoon	
Onion powder	1/4 teaspoon	





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# My Easy Sheet Pan Fajita Night

Hello, my dear! Come sit with me for a moment. Let's talk about a super easy dinner. I love making these sheet pan fajitas. Everything cooks together on one pan. That means less washing up for you later. I still laugh at that.

See also [Grilled Honey Garlic Chicken with Caramelized Flavor](#)

The smell that fills your kitchen is just wonderful. It reminds me of busy, happy family nights. My grandkids love building their own fajitas. It feels like a little party. Doesn't that sound nice?

Here is how we make our simple fajita feast. Just follow these steps. You really cannot go wrong. I promise it is much easier than it looks.

- **Step 1:** First, get your oven nice and hot. Set it to 400°F. Then, line a big baking sheet with parchment paper. This little trick saves you from scrubbing later. I learned that the hard way!
- **Step 2:** Now, lay out your chicken strips and pretty sliced peppers and onion. Try to keep them in one layer. This helps everything get a little crispy. I love the colors of the red and green peppers together.
- **Step 3:** Let's make our special spice mix. Just stir all the spices into the olive oil. It will make a lovely, fragrant paste. (A hard-learned tip: use a bowl bigger than you think you need. It stops the spices from jumping out!)
- **Step 4:** Drizzle that yummy spice mix over everything on the pan. Now, use your hands to toss it all together. Make sure every piece gets a little love. This is the fun part.
- **Step 5:** Pop the pan into the hot oven. Bake for 10 minutes, then

give it a good stir. Bake for 5 more minutes. The broil step at the end makes everything perfectly crispy. **Do you like your fajitas soft or a little crispy? Share below!**

**Cook Time:** 15-18 minutes

**Total Time:** 30 minutes

**Yield:** 4 servings

**Category:** Dinner, Main Course

## Let's Shake Things Up!

The basic recipe is always delicious. But sometimes, it is fun to change things. You can make this dinner your own. Here are a few of my favorite twists.

- **Veggie Lover's Dream:** Skip the chicken. Use big portobello mushroom slices instead. They get so juicy and soak up all the spices.
- **Sweet Potato Swap:** Add chunks of sweet potato to the pan. They get a little sweet and caramelized. It is a wonderful surprise.
- **Zesty Lime Kick:** Squeeze fresh lime juice over everything after it bakes. It makes all the flavors pop. I love that bright, zingy taste.

See also [Cheesy Baked Chicken Fajita Casserole](#)

**Which one would you try first? Comment below!**

## Serving Your Fajita Fiesta

Now, the best part is building your dinner. Warm up some soft flour tortillas. I like to stack them on a plate with a clean towel on top. It keeps them warm and cozy.



Set out little bowls of toppings. We love cool sour cream, shredded cheese, and fresh pico de gallo. Let everyone create their perfect fajita. It is so much fun to see what they make.

This meal pairs nicely with a cold glass of limeade. For the grown-ups, a light Mexican beer is lovely. The crisp taste goes so well with the spicy chicken. **Which would you choose tonight?**



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### Keeping Your Fajitas Fresh and Tasty

Let's talk about storing your lovely fajitas. First, let the chicken and veggies cool down completely. Then, pop them in a sealed container in the fridge. They will stay good for about three days. You can also freeze them for a quick future meal. I use a freezer bag and press it flat. This helps it thaw much faster later on.

I once reheated some straight from the fridge. The pan was too hot. It made the peppers a bit soggy. Now I reheat it gently in the oven or a skillet. This keeps everything tasting fresh and crisp. Batch cooking like this saves you time on a busy night. It means a good meal is always close by. **Have you ever tried storing it this way? Share below!**

### Simple Fixes for Common Fajita Troubles

Sometimes our dinners need a little help. If your veggies are soft, your pan might be too crowded. They need space to get those nice crispy edges. I remember when I used a small pan once. Everything steamed instead of roasted. It was a learning moment for me.

If the flavor is bland, you may not have used enough salt. Salt wakes up all the other spices. And if the chicken is dry, you might have cooked it too long. A simple meat thermometer takes the guesswork out. Getting these little things right builds your cooking confidence. It also makes the flavors in your food sing. **Which of these problems have you run into before?**

## Your Fajita Questions Answered

**Q: Can I make this gluten-free?**

**A:** Yes! Just use corn tortillas instead of flour tortillas.

See also Easy Baked Chicken Parmesan Casserole

**Q: Can I prepare it ahead of time?**

**A:** You can mix the oil and spices a day early. This actually makes the flavor better.

**Q: I don't have red pepper. What can I use?**

**A:** An orange or yellow pepper works just fine. Use what you have.

**Q: Can I double this for a big family?**

**A:** Absolutely. Just use two sheet pans so everything cooks evenly.

**Q: Any optional tips?**

**A:** A squeeze of fresh lime juice at the end is wonderful. *Fun fact: A little acid, like lime, makes flavors pop!* **Which tip will you try first?**

## From My Kitchen to Yours

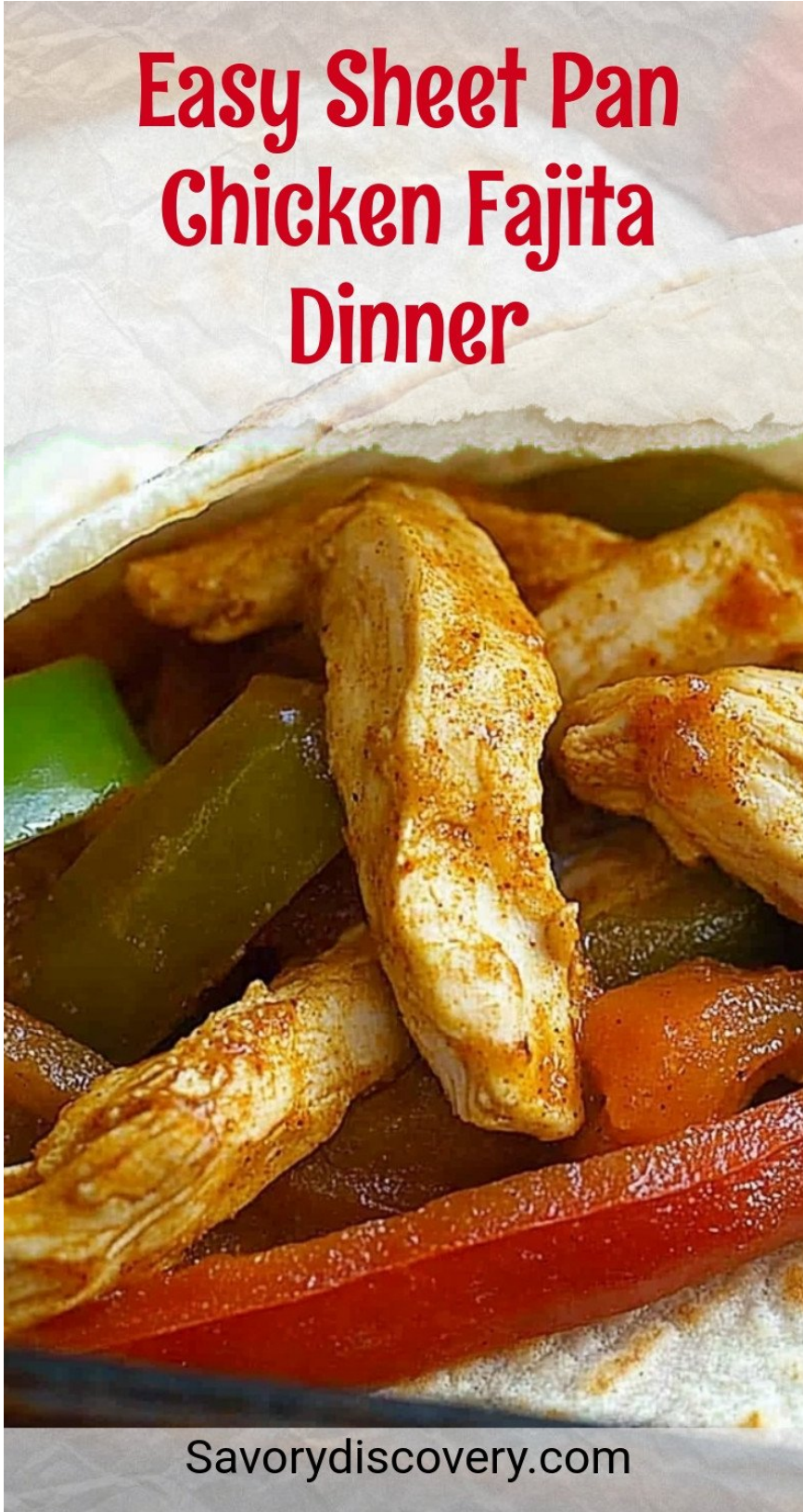
I hope you love making this easy dinner. It always makes my kitchen smell so good. I would be thrilled to see your creation. Sharing food is one of life's great joys.

If you give it a try, please share a photo. I love seeing your family meals. **Have you tried this recipe? Tag us on Pinterest!** Thank you for cooking with me today.

Happy cooking!  
—Elowen Thorn.



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# Easy Sheet Pan Chicken Fajita Dinner

Author: Elowen Thorn



Cooking Method: [Baking](#) [Broiling](#)



Cuisine: [Mexican-Inspired](#)



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Courses: [Dinner Main Course](#)





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Difficulty: **Beginner**



## Easy Sheet Pan Chicken Fajita Dinner | 22

Prep time: **15 minutes**



Cook time: **17 minutes**



Rest time:





## Easy Sheet Pan Chicken Fajita Dinner | 25

Total time: **32 minutes**



## Easy Sheet Pan Chicken Fajita Dinner | 26

Servings: **4 servings**



Calories:**305 kcal**

Best Season: **Summer**

## **Description**

An easy and flavorful dinner with seasoned chicken and colorful

peppers, all cooked together on one sheet pan for minimal cleanup.

## Ingredients

- ☐ 1 pound boneless, skinless chicken breasts, cut into thin strips
- ☐ 1 yellow onion, thinly sliced
- ☐ 1 green pepper, thinly sliced
- ☐ 1 red pepper, thinly sliced
- ☐ 2 tablespoons olive oil
- ☐ 1 tablespoon chili powder
- ☐ 2 teaspoons cumin
- ☐ 1/2 teaspoon kosher salt
- ☐ 1/2 teaspoon paprika
- ☐ 1/2 teaspoon sugar
- ☐ 1/4 teaspoon garlic powder
- ☐ 1/4 teaspoon onion powder

## Instructions

1. Preheat oven to 400°F and line a large baking sheet with parchment paper.
2. Place chicken, onion, and peppers in a single layer on the lined baking sheet.
3. In a medium bowl, combine olive oil, chili powder, cumin, salt, paprika, sugar, garlic powder, and onion powder.
4. Drizzle oil and seasonings mixture over the chicken and veggies. Toss to coat.
5. Bake for 10 minutes. Then, stir the chicken and vegetables on the pan and bake for 5 more minutes.
6. Broil on high for 2-3 minutes just to crisp up the chicken and vegetables. The chicken is done when it reaches an internal

temperature of 165°F.

7. Serve on flour tortillas with fresh pico de gallo, cheese, sour cream, and more of your preferred fajita toppings.

## Notes

For the crispiest results, make sure the chicken and vegetables are in a single layer and not overcrowded on the pan.

Keywords: Sheet Pan Chicken Fajitas