

Baked Chicken Fajitas

adapted from [Life as a Lofthouse](#)

3 boneless skinless chicken breasts, cut into strips
1 tablespoon olive oil
salt and pepper to taste
2 teaspoons minced garlic
1 teaspoon cumin
1 teaspoon chili powder
1 medium onion, cut into strips
1 green pepper, cut into strips
1 red pepper, cut into strips
1 can (15 ounces) diced tomatoes, drained

Preheat oven to 400. In a baking dish (I used 9 x 9, but 9 x 13 would probably be better) toss chicken with olive oil, salt and pepper, garlic, cumin, and chili powder. Toss in onions, green pepper, red pepper, and diced tomatoes, and mix gently to combine. Bake, uncovered, for 30-35 minutes, or until chicken is cooked through. Toss before serving to distribute juices.