

Fajita Parchment-Baked Chicken

From The Kitchen of: Alix Traeger

Prep Time:

25 - 30 minutes

Cook Time:

25 - 30 minutes

Ingredients:

- 1 chicken breast
- ½ red pepper, sliced
- ½ yellow pepper, sliced
- ¼ red onion, sliced
- 3 tbsp. salsa
- 1 tsp. taco seasoning
- 1 tsp. mexican cheese blend
- 1 tbsp. olive oil
- salt & pepper, to taste

Directions:

- Preheat oven to 400°F (200°C).
- Fold the parchment paper in half, then open up.
- Thinly slice the peppers and onion and lay them on one half of the parchment paper.
- Drizzle on oil and sprinkle on salt & pepper.
- Lay the chicken on the peppers. Season with taco seasoning, salt and pepper, and spoon on salsa. Top with cheese.
- Fold the parchment paper over the chicken, and cinch the paper together by folding it over itself along the edges.
- Bake for 25-30 minutes or until internal temperature of chicken reaches 165°F (75°C).

ONE
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