

Chicken Fajita Casserole

Ingredients:

- 1.5 lbs chicken breast or thighs (if breasts are large, split lengthwise)
- 2 bell peppers, red and green, seeded and cut into strips
- 1 medium white onion, julienned
- 1 tsp cumin
- 1 ½ tsp chili powder
- 3 tsp minced garlic
- 2 tsp paprika
- Salt and fresh cracked pepper to taste
- 1 tbsp olive oil
- 1 cup shredded Monterey Jack cheese
- Fresh chopped cilantro for garnish

Instructions:

1. Preheat oven to 400°F.
2. Combine cumin, chili powder, and paprika and sprinkle over chicken breasts along with salt and pepper on both sides. Reserve some for sprinkling over vegetables.
3. Arrange chicken in baking dish and drizzle with oil.
4. Top chicken with the bell pepper, onion and garlic. Sprinkle remaining seasoning and additional salt, and pepper over vegetables.
5. Finish with shredded cheese.
6. Cover with foil and bake for 20-30 minutes until chicken reaches internal temperature of 165°F.
7. Can broil after baking to crisp top if desired.
8. Serve with tortillas, rice, zucchini noodles, or as is.

