**Chicken Fajitas**

**For the Seasoning:**

1 tsp. chili powder

½ tsp. ground cumin

¼ tsp. garlic powder

½ tsp. salt

½ tsp. black pepper

1 Tbsp. lime juice

2Tbsp. vegetable oil

**For the Vegetables and Chicken:**

1/2 bell pepper, sliced

¼ an onion, thinly sliced

2 garlic cloves, minced

1 large chicken breast, sliced against the grain

**To Serve:**

5-6 tortillas

**Directions**

1. Move the oven rack so it is set 4 inches from the top of the oven or broiler. Heat the oven on broiler setting. Line a baking sheet with aluminum foil.
2. Combine all the seasonings, lime juice, and oil and set aside.
3. Cut all the veggies and chicken according to the directions and place on the cookie sheet.
4. Toss the seasoning mixture with the chicken and veggies.
5. Broil for 5 to 7 minutes, or until the chicken is cooked and no longer pink when cut in the center. Veggies will be slightly charred as well. Serve with tortillas