Robert & Katherine Franklin

From: rjfrank [rjfrank@hotmail.com]

Sent: Monday, February 10, 2014 5:03 PM

To: bob@fbobkat.com

Subject: Fwd: Recipe for Baked Chicken Fajitas - Heart Healthy

Sent from Samsung tablet

----- Original message ------

From rjfrank <rjfrank@hotmail.com> Date: 02/09/2014 7:47 PM (GMT-08:00)

To Robert & Katherine Franklin <rjfrank@hotmail.com> Subject Recipe for Baked Chicken Fajitas - Heart Healthy

Baked Chicken Fajitas - Heart Healthy

(original url: http://www.allthecooks.com/baked-chicken-fajitas---heart-healthy.html)

Ingredients

Meat

1 pound - boneless skinless chicken breast cut into strips

Vegetables

1 can - diced tomatoes no sodium added

1 onion sliced

1/2 red bell pepper strips

1/2 green bell pepper strips

Spices

2 tablespoon - vegetable oil

2 teaspoon - chili powder

1 1/2 teaspoon - ms dash sw chipotle
1/2 teaspoon - garlic powder
1/2 teaspoon - dried oregano
Prep time is 30 min, serves 8.
Directions
1 Preheat oven to 400°F
2 Place chicken strips in a greased 13 by 9 baking dish
3 In a small bowl combine the oil, chili powder, sw chipotle, garlic powder and the dried oregano
4 Drizzle the spice mixture over the chicken and stir to coat
5 Next add the tomatoes, peppers and onions to the dish and stir to combine
6 Bake uncovered for 20 to 25 minutes or until chicken is cooked through and the vegetables are tender
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