

CHICKEN FAJITAS

IN THE FREEZER:

- 1 lb chicken, sliced
- 1 green bell pepper, sliced
- 1 red bell pepper, sliced
- 2 onions, sliced
- juice of 1 lime
- 1 pack fajita seasoning
- 2 tsp salt
- 2 tsp pepper

NEEDED FOR SERVE DAY:

- 1 pack fajita-sized tortillas
- 3 1 oz can refried beans
- 1 pack pre-made guacamole
- 8oz sour cream
- 1 cup shredded cheddar cheese

PREP TIME: 60-65 mins

SERVES: 4-6

ON SERVE DAY...

1. Allow your meal to gently thaw in the fridge for 6-8 hours before cooking (if skipping this step, add 15-20 supervised minutes to the first cook time).
2. Line your sheet pan with aluminum foil for easy clean-up.
3. Place meal (in a single layer) on lined cookie sheet. Spread as thinly as possible.
4. Bake at **375 degrees** for **40-50 minutes**. Then, turn oven up to **450 degrees** to finish fajitas for **10 minutes**.
5. While meal cooks, warm refried beans in the microwave.
6. Serve fajita filling in tortillas topped with sour cream, guacamole, and cheese.

SIDE ITEM: Refried beans