



# Fajita Chicken Lettuce Wraps

## Ingredients

- ½ small red onion
- ¼ red pepper
- ¼ yellow pepper
- ¼ orange pepper
- ½ tbsp. olive oil
- 4 oz. boneless skinless chicken breasts or tenders sliced thinly
- 2 romaine lettuce leaves
- 1 tsp. cumin
- 1 tsp. paprika
- 1 tsp. chili powder
- 1 tsp. garlic powder
- lime wedges and cilantro for garnish

## Directions

1. On a sheet pan, lay chicken strips, bell peppers, onion and lime wedges.
2. Drizzle with olive oil.
3. Mix together cumin, paprika, chili powder and garlic powder in a small bowl.
4. Sprinkle seasoning mix over chicken and vegetables.
5. Toss with tongs or spatula to get everything evenly coated.
6. Bake at 350°F for about 25-30 minutes (stirring halfway through).
7. Serve in lettuce wraps with cheese and your favorite toppings.

**Healthy Tip:** Olive oil is heart healthy fat!

Calories 245

Total Fat 11 g

Saturated Fat 1 g

Cholesterol 55 mg

Sodium 242 mg

Total Carbohydrate 15 g

Dietary Fiber 5 g

Sugars 6 g

Protein 25 g