

Chicken Fajita Foil Packet Meal

Chicken, peppers, onion, and a blend of spices cooked in a foil packet.

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Recipe type: Main Dish

Serves: 4

Ingredients

- 1.5 lbs Chicken Breasts, cut into strips
- 3 Bell Peppers (I used a mix of red, green, and yellow)
- 1 Red Onion
- 2 Tbsp Chili Powder
- 2 Tbsp Cumin
- 1 tsp Garlic Powder
- 1 tsp Onion Powder
- 1 tsp Salt

Instructions

1. Cut chicken breasts, bell peppers, and onion into strips.
2. Mix spices together in a bowl.
3. Toss spices, chicken, and vegetables together and wrap them in foil.
4. Cook on grill over indirect heat for 20 -25 minutes OR in oven at 400°F for 20 - 25 minutes or until chicken is cooked through.
5. Serve with tortillas.

Recipe by Real Housemoms at <http://realhousemoms.com/grilled-chicken-fajita-foil-packet-meal/>

