

Chicken Fajitas Bake (Low Carb and Keto)

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Ingredients

- 1 tablespoon olive oil
- 6 boneless skinless chicken thighs or breasts, 1" to 2" pieces
- 4 bell peppers, sliced (vary the colors to make it pretty! I used green, yellow, red, and orange)
- small onion, thinly sliced
- 1 recipe Copycat Taco Seasoning Mix Recipe (or 1 taco seasoning packet, fajita seasoning is fine too)
- 1 cup sour cream
- 4 oz cream cheese, softened
- 2 cups cheddar cheese, grated
- optional: sour cream, avocado slices or guacamole, cilantro, and salsa. Don't forget hot sauce for the spicy lovers!

Steps

1. Preheat oven to 350 degrees F. In an oven proof skillet, over medium heat, saute the chicken in olive oil until the chicken is done. Remove from skillet and set aside. (see image #1)
2. Add onions and peppers and saute until tender, (approximately 3 to 5 minutes depending upon your preference). (see image #2)
3. Add chicken back to the pan and stir in the taco seasoning, sour cream, and cream cheese. Mix well. (see image #3)
4. Sprinkle the top with cheese and bake in the oven for 15 to 20 minutes or until cheese is bubbly. (see image #4)
5. Serve and enjoy! Really good topped with avocado, guacamole, sour cream, or salsa. Yum

