

Air Fryer Chicken Fajita Dinner

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Servings: 4

Ingredients

- 1 lb. boneless, skinless chicken breast, sliced
- 2 bell peppers, sliced
- 1 onion, sliced
- 2 tsp. olive oil
- 2 tsp. chili powder
- 1 tsp. salt
- 1 tsp. cumin
- 1/2 tsp. black pepper
- 1 pinch cayenne
- For serving – tortillas, rice, lettuce, and any desired toppings

Steps

1. Combine the sliced chicken and vegetables in a bowl.
2. Add the olive oil, chili powder, salt, cumin, pepper, and cayenne.
3. Toss to combine and pour the contents out into the tray of an air fryer.
4. Slide the tray into the air fryer and cook at 360°F for 16-20 minutes, checking and stirring halfway through.
5. Once the fajitas have finished cooking, serve them in tortillas, over rice, or over a salad with desired toppings.

