

# AIR FRYER CHICKEN FAJITAS

## INGREDIENTS

- 1 lb boneless, skinless chicken breast
- 1 green bell pepper
- 1 red bell pepper
- 1 tbsp. chili powder
- 1 tsp. salt
- 1 tsp. cumin
- ½ tsp. garlic powder
- ½ tsp. onion powder
- ½ tsp. paprika
- ¼ tsp. cayenne pepper
- ¼ tsp. sugar
- 3 tbsp. vegetable oil



## PREPARATION

1. Slice chicken breast into ¼ inch thick slices. Slice peppers. Place it all in a large bowl.
2. In a small dish, combine chili powder, cumin, onion powder, garlic powder, salt, cayenne and sugar. Whisk it all together.
3. Pour 3 tablespoons of vegetable oil into bowl with meat and vegetables and toss to coat. Sprinkle the seasoning mix and continue to toss to coat everything well.
4. Preheat air fryer for 5 minutes at 380°F.
5. Add everything to the air fryer basket or tray and air fry at 380°F for 15-18 minutes. Mix everything every few minutes to evenly cook.
6. When done, the juices at the bottom of the air fryer basket or tray can be mixed in with fajitas before serving.
7. Serve and enjoy!

