

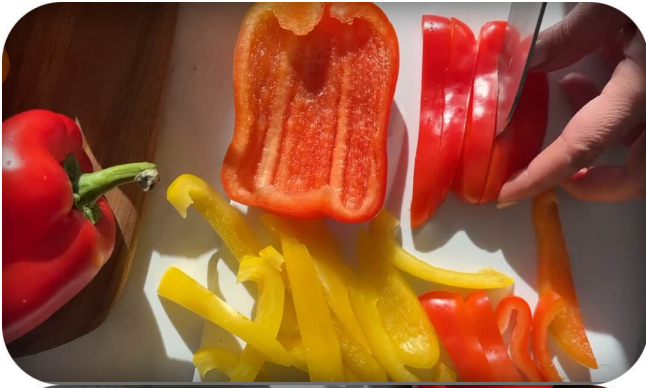
Honey Garlic Chicken – A Sweet and Savoury Classic

These One-Pan Chicken Fajitas made with Nutrafoods' chicken breast come together in just 30 minutes—a quick, wholesome meal the whole family will love! ☑☑

Nutrafoods provides locally sourced, hormone- and antibiotic-free meats, so you can feel good about what you're serving.

Ingredients:

- 2 boneless, skinless Nutrafoods
- chicken breasts, sliced
- 3 bell peppers (red, yellow), sliced
- 1 red onion, sliced
- 1 white onion, sliced
- 2 tbsp olive oil
- 1 tsp chili powder
- 1 tsp cumin
- 1/2 tsp smoked paprika
- 1/2 tsp garlic powder
- 1/2 tsp salt
- 1/4 tsp black pepper
- Fresh cilantro for garnish (optional)
- Warm tortillas & toppings (avocado, salsa, sour cream)



Instructions:

1 Preheat the oven to 400°F (200°C).

2 In a large bowl, toss chicken, bell peppers, and onions with olive oil and spices.

3▯▯ Spread the mixture evenly on a sheet pan.

4▯▯ Roast for 20-25 minutes, stirring halfway, until the chicken is cooked through.

5▯▯ Squeeze fresh lime juice over the fajitas and toss to coat.

6▯▯ Serve in warm tortillas with your favourite toppings. Enjoy!



Why Choose Nutrafarms' Chicken

Breasts?

Nutrafarms takes pride in offering **premium, locally sourced, antibiotic-free chicken** raised with care. Unlike mass-produced alternatives, Nutrafarms' poultry is free from hormones and antibiotics, delivering a rich, natural flavour that elevates any meal. Whether you're making fajitas, roasting chicken, or meal-prepping for the week, you can trust that you're serving your family the very best.

□ **Learn more about Nutrafarms' pastured chicken here:**
[Nutrafarms Pastured Chicken](#)

Final Thoughts

One-Pan Chicken Fajitas are a **simple, delicious, and healthy meal** that fits into any busy schedule. Packed with flavour, protein, and vibrant veggies, this dish is a crowd-pleaser that comes together effortlessly. Pair it with fresh tortillas, avocado, and a dollop of sour cream for the ultimate fajita experience.

Looking for more **quick & wholesome recipes**? Stay tuned for more farm-to-table meal ideas with Nutrafarms! □□□