



Skillet Chicken Fajitas | Danielle Kartes, Rustic Joyful Food

Prep Time: 15 minutes

Cook Time: 20 minutes

Serves: 4

Fajitas are the ultimate crowd-pleaser—a sizzling mix of juicy chicken, colorful bell peppers, and tender onions wrapped in warm tortillas. These skillet chicken fajitas come together quickly and pack bold, smoky flavor in every bite. Perfect for a weeknight dinner or a weekend fiesta, this one-pan meal is fresh, fast, and family-friendly. Whether you're topping them with creamy guacamole, sharp cheddar cheese, or a drizzle of hot sauce, these fajitas are endlessly customizable and guaranteed to satisfy.

Ingredients

- 2 chicken breasts (about 1 pound), thinly sliced
- 2 tablespoons olive oil
- 1 teaspoon paprika
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- ½ teaspoon turmeric
- ½ teaspoon chili powder
- Salt and pepper, to taste
- 1 green bell pepper, thinly sliced
- 1 red bell pepper, thinly sliced
- 1 medium onion, peeled and sliced
- 8 tortillas, warmed, for serving

Topping Ideas

Shredded lettuce, Shredded cheddar cheese, Sour cream, Hot sauce, Black olives, Green onions, Guacamole or pico de gallo

Tools Needed

Cutting board, Sharp knife, Large skillet, Measuring spoons, Mixing spoon or spatula, serving bowls

Directions

1. Carefully slice the chicken breasts into very thin strips. Ask for help or supervision if needed.
2. Heat a large skillet over medium-high heat. Add 2 tablespoons of olive oil and sauté the chicken for 3–4 minutes.
3. Sprinkle in the paprika, garlic powder, onion powder, turmeric, chili powder, salt, and pepper. Continue cooking until the chicken is fully cooked through—about 7–10 minutes total.
4. Remove the cooked chicken from the skillet and set it aside in a bowl.
5. In the same skillet, add 1 additional teaspoon of olive oil, then sauté the bell peppers and onion for 3–5 minutes, until just crisp-tender.
6. Return the chicken to the skillet, stir everything together, and cook for another 2–3 minutes until heated through.
7. Serve hot in warm tortillas with your favorite toppings.

