



HAVE A PLANT® FAMILY FIESTA

With Fresh Thyme Market's Meghan Sedivy, RD, LDN

SHOPPING LIST

Lime	Cremini mushrooms	Ground cumin
Cilantro	Boneless chicken breasts (lime marinated if available)	Olive oil spray
Jalapeño pepper	Salt-free garlic and herb seasoning	Tortillas
Red onion	Ground ancho chile powder	
3 bell peppers		



SHEET PAN FAJITAS

INGREDIENTS

- ½ tsp. salt-free garlic and herb seasoning
- ¼ tsp. Fresh Thyme ground ancho chile powder
- 1/8 tsp. Fresh Thyme ground cumin
- 4 oz. sliced cremini mushrooms
- 3 bell peppers, seeded and thinly sliced (red, yellow, and/or green)
- 1 red onion, peeled and sliced into thin wedges
- 1 jalapeño pepper, sliced*
- Fresh Thyme garlic olive oil spray
- 1 lb. Fresh Thyme Santa Cruz Lime marinated boneless chicken breasts, thinly sliced
- 6 (8-inch) low-carb tortillas
- ¼ cup chopped fresh cilantro, for garnish
- 1 lime, cut into wedges

INSTRUCTIONS

1. In a small bowl, combine garlic-and-herb seasoning, chile powder, and cumin.
2. In a large bowl, combine mushrooms, bell peppers, onion and jalapeño pepper. Spray with garlic olive oil spray. Sprinkle with chile powder mixture.
3. Place a rimmed baking pan in the oven; position oven rack so the pan is 4 inches from the heat. Preheat oven for 10 minutes on broil.
4. Remove pan from oven. Spray with garlic olive oil spray. Add sliced chicken and mushroom mixture. Return pan to oven and broil for 7 to 10 minutes or until chicken is 165°F and vegetables are crisp-tender.
5. Wrap tortillas in paper towels and heat in microwave on high for 30 seconds to 1 minute or until warm. Serve chicken and vegetables in tortillas with cilantro and lime wedges.