



Fajita Stuffed Chicken

Ingredients

- 1/4 cup [Fustini's Chipotle olive oil](#)
- Juice of 1 lime
- 1 teaspoon chili powder
- 1/2 teaspoon garlic powder
- 1/2 teaspoon ground cumin
- salt and pepper
- 2 pounds boneless, skinless chicken breasts
- 1 bell pepper, sliced
- 1/2 small red onion, sliced
- 1/2 cup cheddar cheese, shredded
- 1/2 cup pepper jack cheese, shredded
- Lime wedges and cilantro for garnish

Sharon's Hint

Adapted from "Delish"

Directions

Step 1.

In a medium bowl, whisk together olive oil, lime juice, chili powder, garlic powder and cumin. Toss chicken breasts in mixture. Cover with plastic wrap and refrigerate 20 minutes up to 4 hours.



Step 2.

Preheat oven to 350 degrees. Shake off excess marinade from the chicken, season with salt and pepper and place on a baking sheet. Using a paring knife, cut slits in the chicken breast about 1/2 inch apart (do not cut all the way through). Place peppers and onions in created slits and top with cheeses. Bake 20 minutes or until chicken is cooked and cheese is melted. Garnish with lime wedge and fresh cilantro.