



Fajita Chicken Casserole

Description

Fajita Chicken Casserole that's perfect for a busy night! Packed with tender chicken, sautéed peppers, creamy cheese, and bold fajita seasoning, this dish brings all the classic fajita flavors into a simple, oven-baked meal. Serve it with rice, tortillas, or enjoy it on its own for a low-carb option. With minimal prep and maximum taste, this casserole is sure to be a family favorite!

Ingredients:

- 2 cups cooked chicken, shredded
- 1 bell pepper (red, yellow, or green), sliced
- 1 small onion, sliced
- 1 cup shredded cheddar cheese
- 1 cup shredded pepper jack cheese
- 1 can (10 oz) Rotel tomatoes (drained)
- 1/2 cup sour cream
- 1 teaspoon chili powder

- 1 teaspoon cumin
- 1 teaspoon garlic powder
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper

Instructions:

1. Preheat oven to **375°F (190°C)**.
2. In a bowl, mix chicken, bell pepper, onion, Rotel tomatoes, sour cream, and spices.
3. Spread the mixture into a greased **9x13 baking dish**.
4. Top with shredded cheeses.
5. Bake for **20-25 minutes**, until cheese is melted and bubbly.
6. Serve warm with tortillas, rice, or on its own!

Note: For extra flavor, sauté the peppers and onions before mixing them into the casserole. You can also add black beans, corn, or a sprinkle of crushed tortilla chips for added texture. If you prefer a spicier kick, use hot Rotel tomatoes or add diced jalapeños!

Category

1. Oven Recipes

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