



Chicken Fajitas Foil Packet

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Original Website Link

<https://www.thekitchn.com/chicken-fajitas-foil-packets-recipe-23028061?epik=dj0yJnU9eERyUEUwcllyU2IEYtdoTGN4ZEhUc0xDZ1VwckljV0gmcD0wJm49eU0zRzhdC1NMy1OVjFwLS1WUIFQSZ0PUFBQUFBR1FqWXJR>

INGREDIENTS

- 2 medium bell peppers
- 2 medium red onions
- 1 (15-ounce) can black beans
- 2 tablespoons taco seasoning (from a 1-ounce packet), divided
- 1 teaspoon freshly ground black pepper, divided
- 4 (6-ounce) boneless, skinless chicken breasts

INSTRUCTIONS

1. Heat an outdoor grill to medium-high, direct heat. Prepare 4 (10-inch long) sheets of aluminum foil.
2. Prepare the following, placing them all in the same large bowl: Slice 2 medium bell peppers and 2 medium red onions, and drain and rinse 1 can black beans. Add 2 tablespoon olive oil, 1 tablespoon of the taco seasoning, and 1/2 teaspoon of the black pepper, and toss to combine.
3. Divide the vegetable mixture between the 4 sheets of foil, leaving a 2-inch border on all sides. Season 4 boneless, skinless chicken breasts with the remaining 1 tablespoon taco seasoning and remaining 1/2 teaspoon black pepper, then place a breast on each vegetable pile.
4. Fold the sides of the foil to meet over the center, then crimp the edges together to create completely sealed packets. Place the packets directly onto the grill grates, cover, and grill until the chicken is cooked through and the vegetables are tender, 20 to 25 minutes. Let cool for 10 minutes before opening the packets and serving.