

These Air Fryer Chicken Fajitas are effortlessly delicious and swiftly prepared in the Air Fryer! Enjoy succulent chicken bursting with flavor, paired with crunchy and delightful peppers and onions. It's the perfect solution for busy mid-week dinners!

These Air Fryer fajitas adhere to various dietary preferences including low-carb, keto, paleo, low-fat, and whole30.

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Ingredients Needed For Chicken Fajitas Air Fryer Recipe

Here's what you'll need for cooking chicken fajitas in air fryer.

- Chicken Breasts: Cut into chicken strips, or chicken pieces. You can also use boneless, skinless chicken thighs.
- Bell Peppers: A mix of red pepper, green, and yellow bell peppers not only adds a spectrum of colors but also offers a sweet, slightly tangy crunch, enhancing the overall texture and taste of the fajitas.
- Onion: Sliced onion brings a subtle sharpness and sweetness, slightly caramelized when air-fried, which complements the other ingredients beautifully.
- Fajita Seasoning: This blend of spices, including chili powder, cumin, garlic powder, and paprika, infuses the chicken and vegetables with that classic, robust fajita flavor. Use your favorite fajita seasoning, homemade or store-bought fajita mix.
- Olive Oil: A drizzle of olive oil helps coat the chicken and vegetables, ensuring they cook evenly in the air fryer and aiding in developing a delicious char.
- Lime Juice: Fresh lime juice adds a zesty freshness that brightens the dish, balancing the spices with its citrusy tang.
- Tortillas: Soft flour or corn tortillas serve as the base for your fajitas, ready to be filled with the flavorful chicken and vegetable mixture.

How To Cook Chicken Fajitas In Air Fryer

Making Chicken Fajitas in an Air Fryer is a simple and efficient process that results in a delicious and healthy meal. Here's how To Make Chicken Fajitas In The Air Fryer:

Prepare the Chicken and Vegetables: Begin by slicing 1-2 chicken breasts into thin strips. Slice bell peppers (a mix of red, green, and yellow) and one onion into similar-sized strips for even cooking.

Season the Mixture: In a large mixing bowl, combine the chicken and vegetable strips. Drizzle with olive oil and lime juice. This adds flavor and helps the seasoning stick to the ingredients. Add fajita seasoning, typically chili powder, cumin, garlic powder, and paprika. Toss everything until it's evenly coated. Preheat your air fryer to 400 degrees F (200°C) for 3-4 minutes. This step ensures that the cooking process starts immediately and helps achieve a good char on the vegetables and chicken.

How Long To Cook Chicken Fajitas In Air Fryer: Place the seasoned chicken and vegetable mixture in the air fryer basket in a single layer. Try not to overcrowd the basket; cook in batches if necessary. Set the cooking time to 8-10 minutes, shaking the basket or stirring halfway through to ensure even cooking.

Making Chicken Fajitas in an Air Fryer is a simple and efficient process that results in a delicious and healthy meal.

- Prep Time: 15
- Cook Time: 10
- Total Time: 25 minutes

Ingredients

- 1 lb boneless, skinless chicken breasts,, thinly sliced
- 1 whole red bell pepper, sliced
- 1 whole green bell pepper, sliced
- 1 whole medium onion, sliced
- 2 tablespoon olive oil
- 2 tablespoon lime juice

- 1 tablespoon fajita seasoning
- 1/2 teaspoon Salt , to taste
- 1/4 teaspoon black pepper

Flour or corn tortillas, for serving

Optional toppings: sour cream, guacamole, salsa, shredded cheese

Instructions

1. Begin by slicing 1-2 chicken breasts into thin strips.
2. Slice bell peppers (a mix of red, green, and yellow) and one onion into similar-sized strips for even cooking.
3. In a large bowl, combine the chicken and vegetable strips.
4. Drizzle with olive oil and lime juice. This not only adds flavor but also helps the seasoning stick to the ingredients.
5. Add fajita seasoning, which typically includes chili powder, cumin, garlic powder, and paprika. Toss everything until it's evenly coated.
6. Preheat your air fryer to 400°F (200°C). This step ensures that the cooking process starts immediately and helps achieve a good char on the vegetables and chicken.
7. Place the seasoned chicken and vegetable mixture in the air fryer basket. Try not to overcrowd the basket; cook in batches if necessary.
8. Air fry for about 8-10 minutes, shaking the basket or stirring halfway through to ensure even cooking.
9. While the chicken and vegetables are cooking, warm your tortillas (flour or corn) in the oven, on the stovetop, or even in the microwave. Warm tortillas are more pliable and won't break when you roll them.
10. Once the chicken and vegetables are cooked and have a nice char, it's time to assemble the fajitas.
11. Spoon the chicken and vegetable mixture onto the warm tortillas.
12. Serve with your favorite fajita toppings such as sour cream, guacamole, salsa, shredded cheese, or fresh cilantro.
13. Serve your Chicken Fajitas immediately while everything is still warm and enjoy!
14. This Air Fryer Chicken Fajitas recipe offers a quick, easy, and healthier way to enjoy this classic dish, with the same great taste and less oil.