## Fajita Hasselback Chicken – A Low Carb and Easy Meal for one or more Recipe based on 2 chicken breasts

## Ingredients

- 2 Chicken Breast
- 3 Bell Peppers
- 1 Cup Tex Mex Cheese
- ½ to ½ of a red onion (depending on size of chicken)
- ½ to full package of Fajita Mix (depending on size of chicken)

## Steps

- 1. Slice the chicken: Create 5-6 slits/pockets in each chicken beasts by slicing each breast ¾ of the way through, about 1-inch apart.
- 2. Place the chicken in an oven dish and rub in fajita mix (follow directions on the package)
- 3. Stuff chicken: Slice the bell peppers and red onion into very thin strips, about 1/8-inch or just smaller. Stuff each slit with one slice of red onion, and one red, green and yellow bell pepper.
- 4. Bake the chicken until it's almost cooked through, about 155 degrees F. Add the cheese on top of the chicken and continue to bake for additional 5-10 minutes or until the chicken is cooked through and the cheese is melted.
- 5. If desired, place on top of rice or beans. Add salsa or a little sour cream to your liking.