

Air Fryer Chicken Fajitas: Quick, Crispy & Flavorful

Air Fryer Chicken Fajitas: Get That Sizzle Without the Skillet!



OVEN
375°F

TIME
15 min

TEMP
165°F

METHOD
Air fryer

INGREDIENTS

450 g (1 pound) chicken breasts, or chicken thighs (boneless, skinless)

1 white onion, finely sliced

1 red bell pepper, sliced

1 yellow bell pepper, sliced

1 green bell pepper, sliced

1 corn cob, fresh (or 1 cup canned/frozen corn)

1 tbsp avocado oil, or as needed (or olive oil)

1 % tsp salt

1 tsp sweet paprika

1 tsp mild chili powder

1 tsp garlic powder

1 tsp brown sugar

% tsp freshly ground black pepper

Tortillas (flour or corn)

Sliced avocado or guacamole

Shredded lettuce

Shredded cheddar cheese

Salsa

Sour cream (or Greek yogurt for a lighter option)

Fresh lime wedges (for squeezing)

Fresh cilantro (chopped, for garnish)

Swaps and Notes:

Chicken: Both chicken breasts and thighs work wonderfully here. Thighs tend to stay a bit juicier. Ensure they're cut into even strips for

consistent cooking.

Bell Peppers: Any color combination of bell peppers will work, so use what you have or prefer.

Corn: Fresh corn cut off the cob offers the best flavor and texture, but canned (well-drained) or frozen corn (no need to thaw) are great convenient alternatives.

Oil: Avocado oil is great for high heat, but olive oil works perfectly too.

Spices: Adjust the chili powder to your preferred level of heat. For extra kick, add a pinch of cayenne pepper. The brown sugar helps with caramelization and balances the savory flavors.

Serving Suggestions: This is where you can truly customize! Add pickled jalapeños, hot sauce, black beans, or rice.

Step-by-Step Directions:

Prepare Ingredients: Slice the onion and all the bell peppers into thin strips. Cut the chicken into similar-sized strips. Use a sharp knife to carefully cut the corn kernels off the corn cob. If you are using canned corn, drain it very well first.

Combine in Air Fryer Basket: Add the sliced onion and peppers, cut chicken strips, and corn kernels to the basket of your air fryer. (If your air fryer has a detachable rack, you can remove it for easier mixing, but it's not essential.)

Season Everything: Drizzle the avocado oil over the chicken and vegetables. Sprinkle all the spices and seasonings over them: salt, sweet paprika, mild chili powder, garlic powder, brown sugar, and freshly ground black pepper.

Mix to Coat: Use your hands or a large spoon to mix everything well, ensuring all the chicken and vegetables are thoroughly coated in the oil and spices.

Air Fry: Place the basket back into the air fryer.

Air fry at 190°C (375°F) for 15 minutes. Make sure to shake the basket halfway through the cooking time (around the 7-8 minute mark) so that everything cooks evenly and gets beautifully browned. You may need to cook for a little longer, depending on your specific air fryer model and how crowded the basket is - just make sure the chicken is cooked all the way through (internal temperature of 165°F or 74°C).

Final Touches: Once cooked, have a quick taste to check the seasoning. Squeeze fresh lime juice over the chicken fajitas for a bright, zesty finish, and garnish with freshly chopped cilantro (coriander).

DIRECTIONS

1. **Making these :** Air Fryer Chicken Fajitas is incredibly simple, with minimal cleanup!
2. **Prepare :** Ingredients: Slice the onion and all the bell peppers into thin strips. Cut the chicken into similar-sized strips. Use a sharp knife to carefully cut the corn kernels off the corn cob. If you are using canned corn, drain it very well first.
3. **Combine in :** Air Fryer Basket: Add the sliced onion and peppers, cut chicken strips, and corn kernels to the basket of your air fryer. (If your air fryer has a detachable rack, you can remove it for easier mixing, but it's not essential.)
4. **Season :** Everything: Drizzle the avocado oil over the chicken and vegetables. Sprinkle all the spices and seasonings over them: salt, sweet paprika, mild chili powder, garlic powder, brown sugar, and freshly ground black pepper.
5. **Mix to :** Coat: Use your hands or a large spoon to mix everything well, ensuring all the chicken and vegetables are thoroughly coated in the oil and spices.
6. **Air :** Fry: Place the basket back into the air fryer. Air fry at 190°C (375°F) for 15 minutes. Make sure to shake the basket halfway through the cooking time (around the 7-8 minute mark) so that everything cooks evenly and gets beautifully browned. You may need to cook for a little longer, depending on your specific air fryer model and how crowded the basket is - just make sure the chicken is cooked all the way through (internal temperature of 165°F or 74°C).
7. **Final :** Touches: Once cooked, have a quick taste to check the seasoning. Squeeze fresh lime juice over the

chicken fajitas for a bright, zesty finish, and garnish with freshly chopped cilantro (coriander).

8. **Serve:** Serve the hot chicken fajitas immediately in warm tortillas (as a wrap) with all your favorite toppings: salsa, sour cream, shredded cheese, sliced avocado or guacamole, and crisp lettuce. Alternatively, skip the tortillas and serve them as a flavorful salad over mixed greens, or over a bed of rice for a heartier meal.
9. **Tips for Success: Don't Overcrowd:** Cook in batches if your air fryer basket is small to ensure everything crisps up nicely and cooks evenly. Overcrowding leads to steaming, not air frying.
10. **Uniform : Pieces:** Slice your chicken and veggies into similar sizes so they cook at roughly the same rate.
11. **Shake the : Basket:** Shaking the basket halfway through is crucial for even cooking and browning.
12. **Check : Doneness:** Always check the chicken's internal temperature to ensure it's fully cooked and safe to eat.
13. **Warm : Tortillas:** Don't forget to warm your tortillas! A quick zap in the microwave, a few seconds in a dry skillet, or even a minute in the air fryer (be careful not to burn them!) makes all the difference.
14. **Serving Suggestions and Pairings:** These Air Fryer Chicken Fajitas are a complete and satisfying meal on their own, especially when loaded into warm tortillas with all the fixings. They pair perfectly with classic Mexican sides like refried beans, Mexican rice, or a simple cilantro-lime rice. For a refreshing drink, a classic margarita or a cold cerveza would be perfect. If you love quick and delicious Mexican-inspired dishes, you might also enjoy my [This Mexican Chicken and Rice Casserole Is My Favorite One-Pan Dinner That's Always a Hit](#) or my easy [These Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast](#).
15. **Storage and Leftover Tips:** Leftover Air Fryer Chicken Fajitas can be stored in an airtight container in the refrigerator for up to 3-4 days. They reheat well in the microwave or, for best results, in the air fryer at 350°F (175°C) for a few minutes until warmed through and re-crisped. The fresh toppings like avocado, salsa, and sour cream should be added just before serving.
16. **More Recipes You Will Love:** If you enjoyed the bold flavors and easy preparation of these Air Fryer Chicken Fajitas, here are a few more recipes that I think you'll absolutely love:
17. For another fantastic : Mexican-inspired chicken dish, check out [These Chicken Enchiladas Are My Go-To for Cozy Crowd-Pleasing Dinners](#).
18. If you're hosting a casual get-together, my : [This Walking Taco Bar Is My Favorite No-Fuss Way to Feed a Crowd](#) is always a huge hit.
19. And for a cheesy, satisfying chicken meal that's sure to please, try my [Easy Cheesy Chicken Sliders with Marinara Garlic Butter](#).
20. **Final Thoughts:** These Air Fryer Chicken Fajitas are a testament to how simple cooking methods can yield incredibly flavorful results. They're quick, healthy,

and customizable, making them a fantastic addition to any busy weeknight meal plan. Give them a try, and get ready for a fiesta of flavors right in your own kitchen!

21. What's your favorite way to enjoy fajitas - in a wrap, as a bowl, or over rice? Share your preference in the comments below, and don't forget to follow Chef Maniac for more delicious and innovative recipes!

SWAPS & NOTES

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TIPS FOR SUCCESS

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Overcrowding leads to steaming, not air frying.

Uniform Pieces: Slice your chicken and veggies into similar sizes so they cook at roughly the same rate.

Shake the Basket: Shaking the basket halfway through is crucial for even cooking and browning.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/air-fryer-chicken-fajitas-quick-crispy-flavorful/>