Chicken Mango Fajitas

**Ingredients**

- 1 teaspoon paprika
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/2 teaspoon ground cumin
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1 pound chicken breast
- 1 red bell pepper, thinly sliced
- 1 yellow bell pepper, thinly sliced
- 1 mango, peeled, seeded and cubed
- 6 tortillas, warmed
- 1 avocado, cubed
- 1/4 cup Greek yogurt

**Directions**

In a small bowl, combine the paprika, garlic powder, onion powder, cumin, salt and pepper.

Heat a skillet over medium-high heat. Add the oil and chicken. Cook for 5 minutes, or until no longer pink. Remove the chicken from the skillet.

Add the red and yellow bell peppers. Cook for 2 minutes, stirring often. Return the chicken to the skillet along with the spice mixture and mango. Heat until chicken is cooked through.

Spoon the mixture onto the tortillas and top with the avocado and Greek yogurt.