

Crockpot Chicken Fajitas

Yields 6-8 tortillas

Recipe from Simple Healthy Kitchen

INGREDIENTS:

- 1 medium red bell pepper
- 1 medium yellow bell pepper
- 1 medium green bell pepper
- 1 medium onion
- 1 Tablespoon chili powder
- 1 teaspoon cumin
- ½ teaspoon paprika
- ¼ teaspoon garlic powder
- ¼ teaspoon onion powder
- ¼ teaspoon red pepper flakes
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1 lb. boneless, skinless chicken breasts
- ½ cup chicken broth
- 6-8 100% whole wheat tortillas
- Optional toppings: cheddar cheese, sour cream, guacamole, salsa, fresh cilantro



DIRECTIONS:

1. Slice bell peppers and onion. Add to bottom of crockpot.
2. Sprinkle seasonings (or low-sodium taco or fajita seasoning packet) over bell peppers and onions in Crockpot. Add chicken breasts and chicken broth.
3. Cook on low for 4-6 hours, or on high for 3-4 hours.
4. Remove chicken from the Crockpot and let cool slightly. Use two forks to shred the chicken. Add shredded chicken back to Crockpot and mix with peppers and onions.
5. Serve over tortillas with your choice of toppings

