

SLOW-COOKED CHICKEN FAJITA



Serves: 6
Prep: 5 mins
Cook: 4-6 hrs



Nutrition per
serving:
177 kcal
3g Fats
10g Carbs
27g Protein



GF

DF

LC

MP

HP

WHAT YOU NEED

- 1.5 lb. (680g) chicken breast
 - 1 large onion, sliced
 - 2 bell pepper, sliced
 - 1 x 16 oz. (450g) jar salsa
 - juice of 1 lime
- * salt and pepper

WHAT YOU NEED TO DO

Add the chicken, onions, peppers, salsa, and salt to a slow cooker. Stir well to combine.

Cook on a high heat setting for 4 hours or low heat setting for 6 hours, until the chicken and vegetables are tender.

Once cooked, remove the chicken and place on a cutting board. Shred the chicken, with two forks and place back into the slow cooker. Add in the lime juice and mix everything well to combine.

Season to taste, with salt and pepper.

Serving suggestion:

- Tortilla chips
- Avocado
- Salsa
- Lime wedges