

SLOW COOKER CHICKEN FAJITAS

NUTRITION FACTS

Serving Size: 2 Fajitas

Calories: 374 | Carbohydrates: 36g | Protein: 28g | Total Fat: 11g | Saturated Fat: 2g | Sodium: 362mg | Fiber: 4g

INGREDIENTS

- 3 tbsp Extra Virgin Olive Oil
- 3 tbsp Fajita Seasoning
- Sea Salt & Black Pepper (to taste)
- 1 1/2 lb Chicken Breast (boneless, skinless, sliced)
- 1 Yellow Onion (medium, sliced)
- 1 Orange Bell Pepper (medium, sliced)
- 1 Red Bell Pepper (medium, sliced)
- 1 Green Bell Pepper (medium, sliced)
- 12 Corn Tortillas (warmed)

DIRECTIONS

1. In the slow cooker, combine the oil, fajita seasoning, salt, and pepper.
2. Add the chicken, onions, and bell peppers to the slow cooker and toss until well coated in the oil and seasoning mixture. Spread out evenly.
3. Close the lid and cook on high for two hours or on low for four hours. The chicken should be completely cooked through and the vegetables soft.
4. Warm the tortillas just before serving and enjoy!

NOTES

Leftovers: Refrigerate in an airtight container for up to three days. Reheat, then serve with tortillas.

Additional Toppings: Salsa, guacamole, shredded cheese, sour cream, cilantro, and/or hot sauce.

No Fajita Seasoning: Use taco seasoning instead.





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