

Slow-Cooked Chicken Fajita

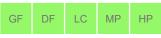
Serves 6

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 & pepper

What you need to do

- 1. Add the chicken, onions, peppers, salsa, and salt to a slow cooker. Stir well to combine.
- 2. Cook on a high heat setting for 4 hours or low heat setting for 6 hours, until the chicken and vegetables are tender.
- 3. 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.
- 4. Season to taste, with salt and pepper.

Serving suggestions: guacamole, tortilla chips, salsa, lime wedges



Prep	Cook	Kcal	Fats(g)	Carbs(g)	Protein(g)
5 mins	4-6 hrs	177	3	10	27

^{*}Nutrition per serving



