

Crockpot Chicken Fajitas

Prep: 15 mins | Cook: ~3 hours

Total: 3 hours 15 mins

8 Servings

170 calories (crockpot contents only)



INGREDIENTS

2 lbs of boneless, skinless chicken
2 peppers, thin slices
1 onion, thin slices
2 Tbsp Taco Seasoning
4 cloves of garlic
1 lime
1 can Rotel tomatoes, or regular diced tomatoes
Serve with taco toppings and tortillas.

DIRECTIONS

1. Place about 1 pepper on the bottom of the crockpot.
2. Add half of the onion slices on top of that.
3. Lay your chicken pieces on top, season with 1Tbsp of the taco seasoning. FLIP chicken & season the other side with the remaining 1 Tbsp taco seasoning.
4. Add the garlic & squeeze the juice from half of a lime.
5. Add in can of rotel tomatoes.
6. Top with the remaining pepper and onion slices.
7. Squeeze the last half of the lime.
8. Set on high for 3 hours. After cooking 3 hours, removed chicken and slice up. Add the chicken back into the crockpot, toss everything together and allow to cook for about 10 more minutes.
9. Serve in tortillas with your favorite taco toppings.

TIPS

- Use any combination of color peppers you wish. I used orange, yellow and green for mine.
- Taco seasoning is SUPER easy to make yourself and I love having a baby food jar of it for recipes like this that won't use an entire packet. Plus you omit a lot of salt when you are able to make it yourself.
- Any type of diced tomatoes work, but I loved the rotel version. This recipe is just as good without tomatoes at all, just in case you have picky eaters!