

Easy Crockpot Chicken Fajitas

www.eatathomecooks.com

Ingredients

- 1 lb. of Chicken Breasts
- 3 Peppers Green, Red & Yellow, sliced
- 1 Onion sliced
- 1 Package of Taco Seasoning
- Flour or corn tortillas
- Toppings - sour cream cheese, guacamole, etc.

Instructions

1. Slice peppers and onions then place them on the bottom of the crock pot
2. Put Chicken on top of peppers and onions
3. Sprinkle taco seasoning on the top
4. Cook on low for 6-8 hrs. (or high for 3-4)
5. Shred everything up and mix together
6. Serve with tortillas and all the toppings - sour cream, guacamole, cheese, lettuce, etc.

Quick Salsa

Cooks Illustrated May 2019

Serves 4 Total time: 10 minutes

¼ small red onion

2 tablespoons minced fresh cilantro

½ small jalapeño chili, seeded and minced

1 (14.5-ounce) can diced tomatoes, drained

2 teaspoons lime juice, plus extra for seasoning

1 small garlic clove, minced

¼ teaspoon table salt

Pinch pepper

Pulse onion, cilantro, and jalapeño in food processor until finely chopped, 5 pulses, scraping down sides of bowl as needed. Add tomatoes, lime juice, garlic, salt, and pepper and process until smooth, 20 to 30 seconds. Season with salt and extra lime juice to taste.

Other recipe sources:

Cooks Country Magazine; Jersey County HCE; OurBestBites.com; Taco Tuesday Cookbook; Food Processor Book by George Geary; and Purdue University Extension