

Slow Cooker Chicken Fajitas

9 ingredients · 2 hours 15 minutes · 6 servings



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.

Serving Size

One serving is equal to two fajitas.

Additional Toppings

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

No Fajita Seasoning

Use taco seasoning instead.

Ingredients

- 3 tbsps** Extra Virgin Olive Oil
- 3 tbsps** Fajita Seasoning
- Sea Salt & Black Pepper (to taste)
- 1 1/2 lbs** 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 Tortilla (warmed)