



## CHICKEN FAJITAS

COOK TIME: 3 - 4 HOURS | SERVINGS: 9

**NOTE:** Shred chicken while still in the slow cooker.



HIGH PROTEIN



LOW CARB



LOW CHOLESTEROL



4 HOURS OR LESS

### INGREDIENTS

- 2 lbs Boneless skinless chicken breast halves
- 4 Cloves garlic, minced
- 2½ tsp. Chili powder
- 1 (14.5oz) Can diced tomatoes with green chilies
- 2 tsp. Ground cumin
- 1 tsp. Paprika
- 1 Red, Orange, and Green bell pepper, sliced
- ½ tsp. Ground coriander
- 1 tsp. Salt
- 1 Large onion, halved and sliced
- ¾ tsp. Black pepper

### COOKING INSTRUCTIONS

Pour half of the canned tomatoes into the bottom of the SeparAide™ and spread into an even layer. Top with half of the peppers and half of the onions. Sprinkle garlic in. Top with chicken breasts. In a bowl whisk together chili powder, cumin, paprika, coriander, salt and pepper. Evenly sprinkle half of the seasoning over chicken breasts then flip chicken and sprinkle in remainder. Top with remaining half of the tomatoes, then layer in remaining peppers and onions. Cover and cook on HIGH heat 3 - 4 hours or low heat 6 - 8 hours, until chicken has cooked through and veggies are tender.