

# Chicken Fajitas

## Ingredients

- 2 pounds boneless skinless chicken breast halves
- 1 (14.5 oz) can petite diced tomatoes with green chilies
- 1 red, orange and green bell pepper, sliced (or you may use 3 peppers of all the same color or any combination you prefer)
- 1 large yellow onion, halved and sliced
- 4 cloves garlic, minced
- 2 1/2 teaspoons chili powder
- 2 teaspoons ground cumin
- 1 teaspoon paprika
- 3/4 teaspoon ground coriander
- 3/4 teaspoon salt
- 3/4 teaspoon pepper
- 2 Tablespoon fresh lime juice
- 1 Tablespoon honey Flour tortillas or cooked rice, for serving
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- Optional toppings: sour cream, cilantro, salsa, guacamole, Monterrey jack or cheddar cheese

## Directions

1. Pour half of the canned tomatoes into the bottom of a slow cooker and spread into an even layer. Top with half of the peppers and half of the onions. Sprinkle garlic in. Top with chicken breasts.
2. 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.
3. Cover and cook on HIGH heat 3 - 4 hours or LOW heat 6 - 8 hours, until chicken has cooked through and veggies are tender (Note: cook for lesser time amount if you want to cut chicken into strips, greater time if you want to shred).
4. Remove chicken, and cut into strips, or shred.
5. Ladle out 1 cup of the broth in slow cooker (mostly tomato liquid) and discard
6. In a small bowl whisk together lime juice and honey and add to slow cooker along with chicken and season with additional salt to taste if desired. Gently toss.
7. Serve warm in warmed tortillas or over rice with sour cream, guacamole, cheese and salsa (optional).

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