



# Slow Cooker Chicken Fajitas

1 lb. chicken breasts (4 breasts)  
3 bell peppers, washed, deveined, and thinly sliced  
1 onion, washed and sliced  
1-16 oz. jar medium salsa  
Fajita Seasoning packet or the homemade fajita seasoning

## Homemade fajita seasoning

1 Tbsp. cornstarch  
1 Tbsp. chili powder  
1 tsp. paprika  
1 tsp. onion powder  
1 tsp. garlic powder  
½ tsp. cayenne pepper  
½ tsp. ground cumin  
½ tsp. sugar

## Directions

1. Wash hands with soap and water.
2. Place onions, chicken, salsa, and spices in a slow cooker. Cook on **HIGH** for 3 hours.
3. Add peppers and cook for another hour. Use a food thermometer to make sure chicken reaches 165°F.
4. Shred chicken and serve on tortillas or over greens. Top with guacamole, Greek yogurt, cheese, or cilantro. **Yield: 8**

## Servings

**Nutrition Facts** (per serving without tortilla & homemade fajita seasoning): 120 calories, 2 grams fat, 460 milligrams sodium, 14 grams carbohydrate, 4 grams fiber, 14 grams protein

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