



**THE
ULTIMATE
CROCK-POT
CHALLENGE**

WEEKLY WINNER
TONI ANDERSON

CROCK-POT
CHICKEN FAJITAS

INGREDIENTS

- 2 LBS. BONELESS SKINLESS CHICKEN BREAST, CUT INTO STRIPS
- 1 MEDIUM ONION, THINLY SLICED
- 1 EA LARGE RED & GREEN BELL PEPPER, CUT INTO THIN STRIPS
- 3/4 CUP CHUNKY SALSA
- 2 (1.4 OZ) PACKAGES FAJITA SEASONING MIX
- 1/4 TSP. CAYENNE PEPPER
- 16 FLOUR TORTILLAS
- SHREDDED CHEESE, GUACAMOLE, SOUR CREAM, ETC.

COOKING INSTRUCTIONS

- 1. PLACE CHICKEN STRIPS INTO CROCK-POT.**
- 2. PLACE ONION & BELL PEPPER ON TOP OF CHICKEN.**
- 3. MIX SALSA, FAJITA SEASONING AND CAYENNE PEPPER IN A BOWL AND POUR OVER CHICKEN.**
- 4. COOK COVERED FOR 6-7 HOURS ON LOW OR 3-4 HOURS ON HIGH, UNTIL CHICKEN IS DONE.**
- 5. GENTLY STIR AND SPOON MIXTURE ONTO TORTILLAS.**
- 6. ADD DESIRED TOPPINGS AND ENJOY!**