

Crock Pot Chicken Fajitas

- 1 yellow onion, sliced
- 3 sweet peppers, sliced
- 1 ½ pounds boneless chicken breast or thighs
- 1/4 to ½ cup chicken broth, depending on preference (leave this out if you prefer a drier fajita filling)
- ½ teaspoon salt
- 2 tablespoons cumin
- 1 ½ tablespoons chili powder
- Squeeze of lime juice
- Tortillas
- Fajita fixings

1. Combine sliced onion and peppers in the bottom of a greased crockpot.

2. Lay chicken on top of veggies.

3. Pour chicken broth over top.

4. Sprinkle everything with cumin, salt, and chili powder.

5. Give a nice squeeze of lime juice over the top.

6. Cover and cook on low for 4-8 hours or until meat is shreddable.

7. When meat is done, shred with two forks and stir back into juices. Serve meat mixture with slotted spoon on tortillas with your choice of fixings.