

SLOW COOKER CHICKEN FAJITAS



SLOW COOKER CHICKEN FAJITAS



Serves: 8
Prep: 10 mins
Cook: 3-4hrs



Nutrition per
serving:
183 kcal
3g Fats
12g Carbs
28g Protein



GF

DF

LC

MP

HP



WHAT YOU NEED

- 900g chicken breasts
- 4 capsicums, sliced
- 1 red onion, sliced
- 1 tbsp. olive oil
- 1 lime, juice
- 1 tbsp. chilli powder
- 1 tbsp. cumin
- 1 tbsp. paprika
- 1 tsp salt
- 1 tsp onion powder
- 1 tsp garlic powder
- 1 cup chopped tomatoes

WHAT YOU NEED TO DO

Place half of the sliced capsicum and onion in the slow cooker. Layer the chicken and coat with olive oil, lime juice, all the seasoning and chopped tomatoes.

Lastly, add the remaining capsicum and onions and cook for 4 hours on high.

Remove the chicken and shred it with a fork, then return it to the slow cooker, mix well and cook for another 10 mins. on low.

Assemble fajitas and enjoy.

Suggested serving (not included in nutrition info):
low-carb tortillas, sour cream, guacamole, coriander