



TAILGATING EATS FOR BLAZER FANS

CAMPUS CROCKPOT FAJITAS

INGREDIENTS

- 1 each red, yellow and green bell pepper, seeded and sliced into strips)
- 1 yellow onion, sliced
- 4 cloves garlic, minced
- 16-ounce jar salsa
- 2 pounds boneless, skinless chicken breasts
- 1 packet fajita seasoning
- 2 Tbsp fresh lime juice



Recipe courtesy of thecountrycook.net

DIRECTIONS

1. Pour half of the salsa into the bottom of the crockpot and top with half of the sliced peppers and onions and the minced garlic.
2. Add chicken breasts, sprinkled with packet of fajita seasoning, then top chicken breasts with remaining salsa, peppers and onions.
3. Squeeze lime juice over top.
4. Cover and cook on low for 6-8 hours (or high heat for 3-4 hours) until chicken is cooked through.
5. Remove chicken and shred.
6. Put shredded chicken back into the crockpot, cover and switch to the warm setting until ready to serve.
7. Serve in flour or corn tortillas with all your favorite toppings.