

Chicken Mexican Style

BOIL A FRYER

1 1/2 TSP. SALT

1/2 TSP. PEPPER

1 CHICKEN BOUILLON KNORR

Boil chicken with salt, pepper, and bouillon breast down on medium/low for 1 hour. Take chicken out with two large spoons and place on platter. (take chicken off bones after it cools) discard bones and fat. You will only need half of chicken for this recipe.

Keep broth and extra chicken and make another dish (23)

1 CHOPPED ONION

3/4 BELL PEPPER

1/4 CUP OLIVE OIL

1/2 TSP PEPPER

1/2 TSP SALT

1/4 CUP MEDIUM SALSA (HERDEZ)

1 1/2 TSP. FAJITA SEASONING

In a skillet combine the onion, chopped pepper, olive oil, salt, and pepper. Sauté veggies until they are soft and translucent. Take a fork and pull the chicken apart shredding it. Add it to skillet. Add salsa and fajita seasoning. Mix well and simmer 5 minutes. Serving: Spray a round cake pan with cooking spray. Add nacho chips. Place chicken on chips along with your favorite nacho toppings (jalapenos, pintos, refried beans, melted Mexican cheese dip, etc.) and toast in oven on **400 degrees** until light brown and cheese is melted. Take out and top with shredded lettuce, chopped tomatoes, sour cream, hot sauce, and enjoy!

“We eat this almost weekly” Love it!