

Crockpot Mexican Chicken

CROCKPOT LINER (OPTIONAL)
2-3 CHICKEN BREASTS (BONELESS SKINLESS)
2-3 CHICKEN THIGHS (BONELESS SKINLESS)
1/2 CUP CHOPPED ONION
1/2 BELL PEPPER CHOPPED
1 TBSP CHICKEN BOUILLON GRANULES
1 TBSP. FAJITA SEASONING (I USE BADIA)
1/2 CUP MEDIUM SALSA (HERDEZ)
1/2 CUP SALSA VERDE (HERDEZ)
1/2 CUP WATER

OPTION: IF NOT USING THIGHS (this adds some fat) add 1/4 cup melted butter.

Line crockpot with crockpot liner for easy cleanup and storage. Place chicken in bottom of pot. Add remaining ingredients in order listed.

Mix up a little. Cover and cook on high for 4 hours or low for 8 hours.

Use a fork to separate chicken (shred it). Once it has cooled down pick it up (bag and all) and transfer to a plastic storage container if you have leftovers.

“Make tacos, burritos, nachos and more with this delicious chicken. You will also have enough liquid that you can serve it over rice if you prefer as well. ENJOY!” -Tammy