



Slow Cooker Chicken Fajitas made with Rustlin'

Rob's Fajita Seasoning

Ingredients

- 2 lbs boneless skinless chicken breast halves
- 1 (14.5 oz) can petite diced tomatoes with green chilies
- 1 red , orange and green bell pepper, julienned
- 1 large yellow onion , halved and sliced
- 4 cloves garlic , minced
- [Rustlin' Rob's Fajita Seasoning](#), divided
- For serving:
- 12 6-inch flour tortillas
- Sour cream, cilantro, salsa, guacamole, Monterrey jack or cheddar cheese

Instructions

1. Pour half of the canned tomatoes into the bottom of a slow cooker and spread into an even layer. Top with half of the peppers and half of the onions. Sprinkle garlic in. Top with chicken breasts.
2. . Evenly sprinkle 1 ½ tsp of the seasoning over chicken breasts then flip chicken and sprinkle in remainder. Top with remaining half of the tomatoes, then layer in remaining peppers and onions.

3. Cover and cook on **HIGH heat 4 hours** (*or low heat 6 - 8 hours*), until chicken has cooked through and veggies are tender (note that if you want to be able to cut chicken into strips cook more near lesser time on HIGH or LOW, otherwise it will probably just shred, which is also fine).
4. Remove chicken, and cut into strips, or shred. Sprinkle Chicken with **1 tsp** of Fajita Seasoning