

Foodnity Recipes

# Easy Crockpot Chicken Fajitas

| | | |
|---|---|---|
| **15 min**<br>Prep time | **6 h**<br>Cook time | **6 h 15 min**<br>Total time |
| **4**<br>Servings | **Easy**<br>Difficulty | **Mexican**<br>Cuisine |

## Ingredients

### Main Ingredients

- [ ] 1.5 lbs boneless skinless chicken breast, cubed
- [ ] 2 large bell peppers (red, yellow, green), sliced
- [ ] 1 medium onion, thinly sliced
- [ ] 2 tbsp olive oil
- [ ] 1 tsp ground cumin
- [ ] 1 tsp chili powder
- [ ] 1/2 tsp smoked paprika
- [ ] Juice of 1 lime
- [ ] 1 tbsp honey
- [ ] Salt and pepper to taste

### Optional Garnish

- [ ] Fresh cilantro, chopped
- [ ] Sliced avocado
- [ ] Warm flour tortillas
- [ ] Sour cream

## Instructions

1. Place the cubed chicken, sliced peppers, and onion into the crockpot.
2. Drizzle olive oil over the ingredients, then sprinkle cumin, chili powder, smoked paprika, salt, and pepper.
3. Stir gently to coat everything evenly, then cover and cook on low for 6-7 hours (or high for 3-4 hours).
4. When it’s nearly done, mix in lime juice and honey; let sit for a few minutes to meld flavors.
5. Serve hot with tortillas, cilantro, and avocado, or pair with rice for a heartier meal.

### Nutrition per serving

| 320 kcal | 30 g | 22 g | 10 g |
|---|---|---|---|
| Calories | Protein | Carbs | Fat |

### Tips & notes

- If you like a bit of heat, add a pinch of cayenne pepper.
- For extra depth, stir in a splash of parmesan garlic sauce at the end.
- This dish freezes well; just reheat gently to keep the chicken tender.