



CAMP  
SOUTHERN  
GROUND

## CROCKPOT CHICKEN FAJITAS

### INGREDIENTS

- 2 pounds or 4 pieces boneless, skinless chicken breast
- 1 teaspoon salt
- 2 tablespoons chicken fajita seasoning
- 1/2 white onion
- 1 red bell pepper
- 1 green bell pepper
- 1 yellow bell pepper
- 1 cup fresh pineapple (chopped)
- 3 ounces chipotle peppers in adobo sauce (pureed)
- 14 ounce can diced tomatoes
- Flour or corn tortillas
- *Optional garnishes:* Sour cream, shredded cheese, lettuce, salsa, sliced avocado

### INSTRUCTIONS

1. Slice the veggies and trim excess fat from the chicken.
2. Place the chicken in an even layer at the bottom of the crock pot. Sprinkle the seasoning on top, making sure each breast is well-coated.
3. Add the veggies, pineapple chunks, chipotle peppers, and tomatoes on top of the chicken.
4. Cover the crock pot, and let it cook on high for 2 hours or low for 4 hours.
5. Remove the chicken, slice it into bite-sized chunks, and return it to the crock pot. Stir the ingredients until they are well combined.
6. Serve into tortilla, garnish as desired and enjoy!

