

Plate Dream

Crockpot Chicken Fajitas – Easy Dinner

15 min Prep time	**4 h** Cook time	**4 h 15 min** Total time
4 Servings	**Easy** Difficulty	**Mexican** Cuisine

Ingredients

Main Ingredients

- [ ] 1 ½ lbs boneless, skinless chicken breast, cut into bite-size pieces
- [ ] 2 bell peppers (red, yellow, green), sliced into thin strips
- [ ] 1 large yellow onion, thinly sliced
- [ ] 2 cloves garlic, minced
- [ ] 1 cup low-sodium chicken broth
- [ ] 2 tbsp olive oil
- [ ] 1 tbsp honey
- [ ] 2 tsp cumin
- [ ] 2 tsp chili powder
- [ ] 1 tsp smoked paprika
- [ ] ½ tsp salt
- [ ] ¼ tsp black pepper
- [ ] Juice of 1 lime
- [ ] Fresh cilantro, chopped (optional) for garnish
- [ ] Warm flour or corn tortillas, for serving

Instructions

1. In a small bowl, whisk together cumin, chili powder, smoked paprika, salt, and black pepper with the olive oil, honey, and lime juice.
2. Place the chicken pieces in the crockpot, pour the spice mixture over them, and toss to coat evenly.
3. Add the sliced peppers, onion, and minced garlic on top of the chicken; pour the chicken broth around the edges.
4. Cover and cook on LOW for 4 hours, or on HIGH for 2 hours, until the chicken is tender and the vegetables are softened.
5. Stir gently, taste, and adjust seasoning if needed. Sprinkle fresh cilantro and serve with warm tortillas.

Nutrition per serving

340 kcal	32 g	28 g	11 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a thinner sauce, add an extra ¼ cup of broth before serving.
- For added smoky flavor, stir in a teaspoon of chipotle in adobo sauce.
- Leftovers reheat nicely in a skillet with a splash of broth to keep them moist.