

**Prep Time 10 minutes**

**Cooking Time 6-8 hours LOW**

**Servings 4-6**

### **Ingredients**

1 medium white onion, sliced into half moons

1 green bell pepper, sliced into strips

1 red bell pepper, sliced into strips

2 lbs skinless, boneless chicken thighs

2 tbsp fajita seasoning store bought or make your own \*

3 tbsp lime juice

tortilla chips

grated cheese

lettuce

avocado

\* 1 1/2 tsp cumin

1 tsp salt

1/2 tsp black pepper

1/2 tsp paprika

1/2 tsp oregano

1/2 tsp onion powder

1/2 tsp garlic powder



Mix the onion, red and green pepper strips and put in your slow cooker insert.



Place the chicken thighs on top of the peppers

Sprinkle the top of the chicken and peppers with the fajita seasoning mix and the lime juice.

Place the lid on your slow cooker and turn to Low for 6-8 hours.



Put a layer of tortilla chips into the bottom of an oven proof dish. Shred the cooked chicken and using a slotted spoon remove the chicken,peppers and onions and lay on top of the tortilla chips.



Sprinkle the chips with grated cheese and put under a preheated broiler (grill) until the cheese is melted. Serve with the lettuce, avocado and sour cream on the side. I like quick pickled red onion too - slice and toss in lime juice and seasoned rice wine vinegar.