



Chicken Fajitas

50 servings

1 fajita, 2 oz meat + 2 oz vegetable

Ingredients:

- 2 cans green chiles with juice, milk
- 1.5 cups Lemon Juice
- 1.5 cups vegetable oil
- 3 tbsp salt
- 2 tbsp black pepper
- 3 tbsp chicken fajita seasoning
- 3 cups water
- 10 lbs boneless, skinless, chicken breast
- 2 lbs 8 oz of sliced onions, yellow
- 1 lb 8 oz of bell pepper strips
- 2 lbs 8 oz fresh tomatoes
- 50 whole wheat flour tortillas, 10-inch

Toppings to prepare for serving:

- Shredded cheese
- Lettuce
- Salsa

Instructions:

1. Wash hands with soap and water.
2. Slice the veggies and trim excess fat from the chicken.
3. 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.
4. Add the veggies, vegetable oil, lemon juice, chipotle peppers, and tomatoes on top of the chicken.
5. Cover the crock pot, and let it cook on high for 2 hours or low for 4 hours.

6. Remove the chicken, slice it into bite-sized chunks, and return it to the crock pot. Stir the ingredients until they are well combined.
7. Serve into tortilla, garnish as desired and enjoy.