## **Slow-Cooker Tex Mex Chicken**

1 lb (450 g) boneless skinless chicken breasts

Cut into 1-inch-wide strips

2 tbsp (1/2 of 35 g package) GF taco seasoning mix

- 2 tbsp flour (your GF favorite)
- 1 green pepper, cut into 1 inch wide strips
- 1 red pepper, cut into 1 inch wide strips
- 1 cup frozen corn
- 1 <sup>1</sup>/<sub>2</sub> cups chunky salsa
- 1 cup Tex Mex shredded cheese

## Method

- Toss the chicken, seasoning and flour into a slow cooker.
- Stir in all the remaining ingredients except the shredded cheese.
- Cover with lid. Cook on low for 6-8 hours ( or on high for 3-4 hours)
- Serve wrapped in rice tortillas or on top of shredded salad for a "greener" alternative.
- Prep time: 15 min
- Total time: 6 hr 15 min
- If you have any leftovers, cool, then refrigerate up to 3 days.
- To reheat, cook in skillet on medium heat until heated through, stirring occasionally.

## submitted by celiacmaven