

Slow-Cooked Mexican Stew

You will need:

- ~ 2 large boneless/skinless chicken breasts
- ~ ¾ cup salsa
- ~ 1½ cups chicken stock
- ~ 2 carrots, diced
- ~ 1 medium onion, diced
- ~ 3 garlic cloves
- ~ 1 can corn
- ~ 1 can black beans (drained)
- ~ 1 bell pepper, diced
- ~ 1 can green chiles
- ~ 1 tsp ground cumin
- ~ 1 tsp chili powder
- ~ juice from 2 limes
- ~ salt to taste
- ~ Greek yogurt, shredded jack/cheddar cheese and tortilla chips
optional for serving

Directions:

- ~ Add onion, garlic, carrots, pepper, beans, corn, chiles, salsa, chicken stock, cumin, chili powder, chicken breasts into a slow cooker and cook on low for 8 hours.
- ~ Take the chicken out and shred it. Add it back into the slow cooker. Add lime juice and salt and cook for an additional 30 min.
- ~ Serve with Greek yogurt, cheese and tortilla chips. YUM!