

Super Bowl Favorites – Crockpot Chicken Burritos

By Kimberli Washington



5 hours cook time – Serves 6

Ingredients

- 1 pound boneless, skinless chicken breast, diced
- 1 can black beans, drained and rinsed
- 1 can diced tomatoes, drained
- 3 cups chicken broth
- 2 ¾ cups instant brown rice
- 1 package burrito or taco seasoning mix
- 2 tablespoons olive oil
- ¼ cup diced onions
- 1 minced garlic clove
- 1 ½ cups Mexican-style shredded cheese
- Fresh diced tomatoes (optional)
- Sliced green onions (optional)
- Sour cream (optional)
- Guacamole (optional)
- Taco sauce or salsa (optional)
- Lettuce (optional)
- Crockpot or slow cooker

Directions

1. Place diced chicken breast in crockpot/slow cooker. Pour chicken broth over chicken and stir in diced canned tomatoes, onions, garlic, olive oil and burrito/taco seasoning. Cook on low for 4 hours (chicken should be tender and reach 165 degrees).
2. Remove cooked chicken breast from slow cooker and set aside.
3. Turn slow cooker to high and stir instant brown rice and black beans in. Cook for about 30-45 minutes or until rice is tender.
4. Add cooked chicken back in to crockpot/slow cooker and stir together with rice and beans. Top with cheese and cook a few minutes until cheese is melted.
5. Serve with lettuce, fresh diced tomatoes, sliced green onions, sour cream, guacamole, taco sauce or salsa (all optional).

Enjoy!!!

Disclaimer: It is the reader's responsibility to check the instructions provided, and to determine nutritional value and any possible medical condition that may arise from the consumption of the ingredients listed.