

Creamy Mexican Crockpot Chicken

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This is the easiest and tastiest recipe you will ever make in your crockpot! You literally just dump everything in, stir and cook. There are a lot of similar recipes on the internet, but adding something fresh at the end- like the chopped tomato and onion- makes a huge difference in the flavor and texture of the final dish.



For chicken:

- 1 1/2 pounds boneless skinless chicken breasts, cut into 1" cubes
- 1/2 of a 16 oz jar of salsa
- 14.5 oz can of beans, rinsed and drained (I like black beans)
- 1 cup frozen corn, or 1 can of corn drained
- 14.5 oz can diced tomatoes
- 2.25 oz can sliced olives, drained
- 7 oz can diced green chilies (or 2 small cans, 3 oz each)
- 8 oz cream cheese

For serving:

- Hot cooked rice
- Shredded cheddar cheese
- Chopped tomato (fresh)
- Chopped green onion
- Chopped cilantro or parsley (optional)

Place all ingredients except cream cheese and serving garnishes into a medium sized crock pot. Stir. Cook on low about 4 1/2 hours. Place cream cheese on top and cook an additional half hour. Stir cream cheese into chicken mixture until melted and smooth.

Place rice in bowls. Spoon chicken over the top. Sprinkle with cheese, tomato, onions and herbs.

Makes about 6 servings.