

Slow Cooker Salsa Chicken

INGREDIENTS

- 2 lbs boneless, skinless chicken breast
- (1) 15-oz. can corn, drained and rinsed
- (2) 15-oz. cans black beans, drained and rinsed
- (1) 15-oz. can diced tomatoes
- 2 cups salsa
- 1 tsp Adobo seasoning
- 1 tsp garlic powder
- 1/2 tsp salt
- 1/2 tsp pepper
- 1-1/2 cups Velveeta shreds
- (Optional serve over rice, top with avocado and cilantro - not included in nutrition facts)

NUTRITION FACTS Serves: 6

Amount Per Serving

- Calories 371
- Total Fat 7 g
- Saturated Fat 2 g
- Cholesterol 88 mg
- Sodium 2348 mg
- Carbohydrate 37 g
- Dietary Fiber 10 g
- Sugars 9 g
- Protein 41 g
- myWW Blue: 2myWW Purple: 2
- myWW Green: 7

DIRECTIONS

- 1. Spray slow cooker with cooking spray.
- 2. Season chicken breasts with salt, pepper, garlic powder and Adobo.
- 3. Combine corn, black beans, and tomatoes in bottom of slow cooker.
- 4. Place chicken breasts on top.
- 5. Pour salsa over chicken.
- 6. Cover and cook on low for 6 hours.
- 7. Top with cheese for last 5 minutes.

This recipe can be found at: https://planningushealthy.com/salsa-chicken

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