

Salsa Chicken 4 Ways

****For each of these recipes, use the Salsa Chicken recipe made in the slow cooker. ****

1. Taco Salad

Ingredients:

Prepared Salsa Chicken
1 head of chopped Romain Lettuce
1 C of sliced Red Cabbage
1 Avocado
½ can Black Beans
½ C shredded Mexican Cheese
Ranch Dressing to taste
½ C Tortilla Chips

Directions:

- Lay a bed of washed and chopped Romaine lettuce mixed with finely sliced red cabbage in a large bowl.
- Top with salsa chicken, sliced avocado, black beans, and shredded Mexican cheese.
- Drizzle Ranch dressing on top and then sprinkle with some crushed tortilla chips.

2. Chicken Burrito Bowl

Ingredients:

Prepared Salsa Chicken
1 C prepared Rice (boil in bag or ready-made rice will work too)
½ can Black Beans
1 Bell Pepper sliced
½ Onion sliced
1 C Romain Lettuce
1 Avocado
½ C shredded Mexican Cheese
Dollop of Sour Cream or Greek Yogurt

Directions:

- Prepare rice according to directions.
- Sauté sliced bell pepper and onion in a skillet with a drizzle of oil. Set aside.
- Place a layer of rice in bowl.
- Add sections on top with salsa chicken, black beans, bell pepper and onion mixture, Romain lettuce, sliced avocado, cheese, and sour cream.

3. Chicken Quesadilla

Ingredients:

Prepared Salsa Chicken
2 Whole Wheat Tortilla Shells
½ C Shredded Mexican Cheese
1 Bell Pepper sliced
½ Onion sliced
1 Avocado
Dollop of Sour Cream or Greek Yogurt
Salsa

Directions:

- Sauté onions and bell pepper together with a drizzle of oil. Set aside.
- Add a spray/drizzle of oil to a large skillet. Place one tortilla on the skillet.
- Layer with cheese, salsa chicken, onion, and bell peppers.
- When cheese starts to melt, add another tortilla on top.
- Flip and cook until the tortillas are golden brown.
- Remove from skillet and slice into 8 sections.
- Serve with mashed avocado, sour cream, and salsa.

4. Loaded Nachos

Ingredients:

Prepared Salsa Chicken
1 bag of Tortilla Chips
½ C Shredded Mexican Cheese
½ can Black Beans
1 Avocado
¼ C chopped Green Onions
Dollop of Sour Cream or Greek Yogurt
Salsa

Directions:

- Place a layer of tortilla chips on a microwave safe plate.
- Add the shredded Mexican cheese on top and microwave for approximately 30 seconds or until cheese has slightly melted.
- Top with salsa chicken, black beans, sliced avocado, green onions, and sour cream.
- Serve with extra salsa for dipping if desired.

**Garnish all recipes with cilantro if desired.

**** Basic Salsa Chicken Recipe:** put 1 jar salsa and 1-½ to two pounds boneless chicken in a slow cooker and cook on low for six to eight hours. Shred with a fork when done!