

## Crockpot Santa Fe Chicken (SkinnyTaste)

24 oz (1½ lbs.) chicken breasts  
14.4 oz. diced tomatoes with mild green chilies  
15 oz. black beans, rinsed and drained  
8 oz. frozen corn  
¼ c. chopped cilantro  
14.4 oz. chicken broth  
3 scallions, chopped  
1 t. garlic powder  
1 t. onion powder  
1 t. cumin  
1 t. cayenne pepper  
salt

### Instructions:

1. Combine chicken broth, beans, corn, tomatoes, cilantro, scallions, garlic powder, onion powder, cumin, cayenne pepper and salt in crockpot.
2. Season chicken breast with salt and lay on top.
3. Cook on low for 8-10 hours or on high for 4-6 hours.
4. Thirty minutes before serving, remove chicken and shred.
5. Return chicken to crockpot and stir in. Adjust salt and seasoning to taste.
6. Serve over rice or tortillas and with your favorite toppings.

### Instant Pot:

Cook high pressure 25 minutes, quick or natural release.