

## **Crockpot Chicken Tacos**

Adapted from <http://whoneedsacape.com/2012/10/crockpot-chicken-tacos/>

### **Ingredients:**

1 chicken taco seasoning packet or use your own homemade seasoning  
3 frozen chicken breasts (if using fresh it takes 2-3 hours less)  
2 cans Rotel© -- I use one mild and one original  
¼ c of olive oil  
¼ c water

### **Directions:**

Take the chicken taco seasoning packet and cover the bottom of the slow cooker. Lay the three frozen breasts on top of the seasoning. Cover chicken with the Rotel. Pour the olive oil and water over the top of everything. Do not stir.

If chicken is frozen should take 6 hours on high; if chicken is fresh about 3 -4 hours. Shred chicken and then put back in the slow cooker for 30 more minutes.

*~~ At this point you can let cool and refrigerate overnight, or continue with the next set of instructions. ~~*

## **Mexican Lasagna**

www.happilyahomemaker.wordpress.com

### **Ingredients:**

Cooked Crockpot Chicken taco recipe  
5 – 6 fajita sized soft tortillas  
¾ c sour cream  
2 eggs  
24 oz small curd cottage cheese  
2 ½ c mozzarella cheese, shredded  
Green onions, chopped (optional)

### **Directions:**

Preheat the oven to 350°. Add the sour cream to the Crockpot Chicken mixture. In a separate bowl, mix together the eggs and cottage cheese.  
Spray a large (approx. 13 x 9) casserole dish. Place a thin layer (about half) of the chicken mixture in the bottom of the casserole dish. Layer about half of the tortilla strips on top of the chicken mixture and then spread about half of the cottage cheese mixture on top of the tortilla strips. Sprinkle a bit less than half of the mozzarella cheese on top.  
Repeat the layering process – chicken mixture, tortilla strips, cottage cheese mixture, and then mozzarella cheese. I used more mozzarella cheese on the top layer than in the middle. Sprinkle green onions on top.  
Bake at 350° for about 45 minutes or until cheese on top is melted and golden brown.

If freezing – let cool completely, cover with plastic wrap and then heavy duty tin foil and place in freezer. Don't forget to label it!  
Defrost overnight in refrigerator, and then bake as normal.