



Chicken Azteca

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Makes 10-12 servings

- 2 15-oz. cans black beans, drained
- 4 cups frozen corn kernels
- 2 garlic cloves, minced
- 3/4 sp. ground cumin
- 2 cups chunky salsa, divided
- 10 skinless, boneless chicken breast halves
- 2-8 oz. pkgs. cream cheese, cubed
- cooked rice
- shredded cheddar cheese (opt)

1. Combine beans, corn, garlic, cumin, and half of salsa in slow cooker.

2. Arrange chicken breasts over top. Pour remaining salsa over top.

3. Cover. Cook on high 2-3 hours or on low 4-6 hours.

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4. Remove chicken and cut into bite-sized pieces. Return to cooker.

5. Stir in cream cheese. Cook on high until cream cheese melts.

6. Spoon chicken and sauce over cooked rice. Top with shredded cheese.

* make sure chicken is
cooked thru