

Crock Pot Fiesta Mexican Chicken & Rice

Prep time

10 mins

Cook time

4 hours

Total time

4 hours 10 mins

Crock Pot Fiesta Mexican Chicken & Rice recipe is an easy, creamy, cheesy chicken dish where all you have to do is throw everything in your slow cooker!

Author: Ashley
 Recipe type: Slow Cooker
 Cuisine: Mexican
 Serves: 4-6

Ingredients

- 3 Tbsp lime juice
- 2 tsp ground cumin, divided
- 2 tsp chili powder, divided
- 1 tsp garlic salt
- 1 medium red bell pepper, diced
- 1 poblano pepper, diced
- 1 medium onion, diced
- olive oil
- 4 Tbsp butter
- 3 tsp minced garlic
- 1 tsp parsley
- 4 large boneless skinless chicken breasts
- 1 [10 oz] package of saffron rice
- 1 [14 oz] can chicken stock
- 1 [10 oz] can cream of chicken soup
- ½ cup salsa
- 1 cup cooked black beans, rinsed
- 1 cup frozen sweet corn
- ⅓ cup fresh cilantro, chopped
- 1 cup shredded Colby-Jack cheese
- Chopped chives or green onions, for garnish



Instructions

1. Grease the inside of a 6 quart [slow cooker](#) with non-stick cooking spray.
2. In a small [bowl](#), mix together, lime juice, 1 teaspoon olive oil, and *one* teaspoon each of cumin, garlic salt and chili powder to form a paste.
3. Rub this mixture all over the chicken breasts, then set them aside.
4. In a [skillet](#) on the stove top, heat 2 tablespoons of olive oil and saute the diced peppers and onions until they are soft. Season with salt and pepper to taste then add the butter to the skillet.
5. Slowly add the chicken stock, deglaze the pan, then stir in 1 teaspoon each of cumin, minced garlic, chili powder and parsley. Simmer for 1-2 minutes.
6. Mix in the rice, cream of chicken soup, salsa, cilantro, black beans, corn and chopped cilantro.
7. Pour everything into the slow cooker.
8. Place the seasoned chicken breasts on top of the mixture.
9. Cook on low for 4-5 hours.
10. Right before serving, remove the lid and sprinkle shredded cheese on top then replace the lid for just a few minutes or until melted.
11. Serve with a scoop of sour cream or guacamole (optional); garnish with chopped chives or diced scallions prior to serving to give some color and extra flavor. Enjoy!

Recipe by Wishes and Dishes at <https://wishesndishes.com/crock-pot-fiesta-mexican-chicken-rice/>