

# Cool Cooking For Warmer Weather



**Chicken fajitas can be slow cooked on hot days for a cool, easy supper.**

(NAPSA)—When it's too hot to use your oven to cook, a smart idea is to start using your slow cooker.

That way, you not only avoid heating up your kitchen, you help save on your energy bills as well. Cooking in a slow cooker for six to eight hours uses only about one-fourth of the energy that cooking the same dish in an electric oven for one hour would.

What's more, a slow cooker works well at outdoor gatherings for barbecued beef or baked beans. Try this delicious dish at your next picnic:

## **Slow Cooker Chicken Fajitas** *Serves 8*

- 1 Reynolds® Slow Cooker Liner**
- 2 pounds boneless, skinless chicken breast tenders**
- 1 medium onion, sliced**
- 1 large red bell pepper, cut into thin strips**
- 1 large green bell pepper, cut into thin strips**
- ¾ cup chunky salsa**
- 2 packages (1.4 oz. each)**

**fajita seasoning mix**

- ¼ teaspoon cayenne pepper**
- 16 (10-inch) flour tortillas**
- Shredded cheese, chopped tomatoes, guacamole, sour cream (optional)**

**Place slow cooker liner in a 5- to 6½-quart slow cooker bowl. Fit liner snugly in bowl; pull top of liner over rim.**

**Place chicken in slow cooker liner. Place onions and bell peppers on top of chicken. Mix salsa, seasoning mix and cayenne pepper in a medium bowl. Pour over chicken. Cover. Cook on low for 6 to 7 hours or on high for 3 to 4 hours until chicken is done.**

**Carefully remove lid. Gently stir chicken and sauce. Spoon ½ cup of chicken mixture into center of each tortilla; add desired toppings and fold tortilla over filling. Do not lift or transport liner with food inside.**

For more recipes and ideas, go to [www.slowcookerliners.com](http://www.slowcookerliners.com).