



# Chicken Fajita Sandwiches

## Ingredients Needed for Chicken Fajita Sandwiches

- 1 package Aunt Millie's Deli Mini Sub Buns
- 3 pounds chicken tenders
- 1 red pepper, sliced
- 1 yellow pepper, sliced
- 1 red onion, sliced
- 1 package dry fajita seasoning
- ¼ cup water
- juice from 1 lime
- 8 slices Monterey Jack cheese



## Directions | Yield: 8 servings of Chicken Fajita Sandwiches

1. Place sliced vegetables in the bottom of a slow cooker. Layer chicken on top, followed by the seasoning packet, water, and lime juice.
2. Cook on low heat 2-3 hours, taking care not to overcook the chicken.
3. When ready to eat, preheat broiler on high.
4. Lay out the bottoms of the sub buns, and top with desired amount of chicken and vegetables. Top with 2 slices cheese, and broil 2-4 minutes until bubbly and browned. Place tops on sandwiches.
5. Serve and enjoy your Chicken Fajita Sandwiches.

