Easy Chicken Fajitas

**Ingredients:**

1 pound boneless, skinless chicken breast halves
1 16-ounce can pinto beans, rinsed and drained
1 14 1/2-ounce can diced tomatoes with mild green chilies, drained
1 each medium green, sweet red and yellow bell peppers, sliced into strips
1 medium onion, halved and sliced
2 teaspoons ground cumin
2 teaspoons chili powder
1 teaspoon minced garlic
6 8-inch whole wheat tortillas, warmed
Shredded lettuce, chopped tomatoes and fat-free sour cream (optional)

**Directions:**

1. In a 3-quart slow cooker, combine chicken, beans, tomatoes, peppers, onion and seasonings. Cover and cook on low for 5-6 hours or until chicken is tender.
2. Remove chicken and cool slightly. Shred and return to slow cooker to heat through.
3. Spoon about 3/4 cup chicken mixture down the center of each tortilla. Top with lettuce, tomato and sour cream if desired.

Serve with: Spanish Rice, Fresh Fruit