Taco Chicken Bowls

Great meal for a crowd at under $1.00 per serving. This recipe serves about 8-10, so double or triple this based on the number of people you are serving:

INGREDIENTS:	DIRECTIONS:
1.5 POUNDS BONELESS, SKINLESS CHICKEN BREAST **1 16 OUNCE JAR OF SALSA OF YOUR CHOICE** **1 15 OZ JAR OF BLACK BEANS** **½ LB FROZEN CORN (MORE OR LESS TO TASTE)** **¼ CUP WATER** **1 T CHILI POWDER** **½ T CUMIN** **½ T MINCED GARLIC** **½ T DRIED OREGANO** **¼ T CAYENNE** **½ T SALT AND PEPPER TO TASTE** **2 C DRY RICE OR TORTILLA CHIPS FOR SERVING** **8 OZ CHEDDAR CHEESE** **CILANTRO FOR GARNISH AND TOPPING**	1. Add all ingredients except rice/tortilla chips, cheese, and cilantro to slow cooker, stir, and let cook on low for about 8 hours. 2. When chicken is fully cooked it will fall apart when you stir the mixture. 3. Serve chicken mixture over rice or tortilla chips, top with cheese, cilantro, or additional salsa as you prefer.