

Southwest Chicken



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- 1 (12.5 ounce) can white chicken in water, drained
- 1 teaspoon dried chives
- 1/4 teaspoon chili powder
- 1/4 teaspoon ground cumin
- 1/4 cup bacon bits

In a medium bowl, combine chicken, chives, chili powder, and cumin. Mix well. Add bacon bits to chicken mixture and mix well. Cook on high for 1 minute. Stir chicken. Cook an additional minute, stirring after 30 seconds. Use on pizzas, nachos, salads, burritos, or tacos.

Cook's Note: Recipe was tested in a 700 watt microwave oven with a turntable.