

## Slow Cooker Taco Chicken

### Cooking Instructions

- Place all ingredients except the lime, salt, and hot sauce in a slow cooker and cook for 5-6 hours on low, or until the chicken shreds easily with a fork.
- When done, shred the chicken and sprinkle with lime juice. Taste and season with salt and chipotle hot sauce.
- You can use this recipe for chicken as a base for tacos and salads, or you can serve it alone with your favorite toppings.
- Topping ideas: pico de gallo, avocado, salsa, chopped cilantro, or plain Greek yogurt.

### Freezer Instructions

- Combine all ingredients except the lime, salt, and hot sauce in a large zip-top bag and freeze. When ready to cook, place the frozen mixture in a slow cooker for 6-8 hours on low. Before serving, add lime juice, salt, and hot sauce.

### Ingredients

- 2 pounds of boneless, skinless chicken breasts
- 1/2 cup of Italian salad dressing
- 1 (1 oz) packet of ranch seasoning
- 1/2 cup of water
- 1 ½ teaspoons chili powder
- 1 ½ teaspoons ground cumin
- 1 teaspoon coriander
- 6-8 cloves of garlic, smashed
- 1 tablespoon of dehydrated onion
- Juice from 1 lime
- Salt, to taste
- Chipotle hot sauce, to taste

### Grocery List (add additional toppings to this list as desired)

- Boneless, skinless chicken breasts
- Italian salad dressing
- Ranch seasoning packet
- Chili powder
- Cumin
- Coriander
- Garlic
- Dehydrated onion
- Lime
- Salt
- Chipotle hot sauce

### Source:

*Our Best Bites* cookbook by Sara Wells and Kate Jones