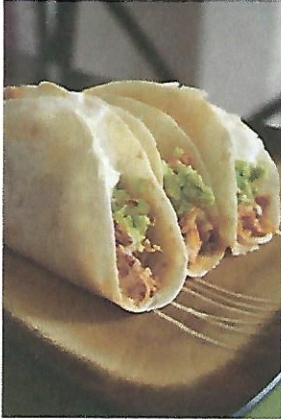


Crockpot Chicken Tacos

Recipe from Tasty Kitchen

Serves: ~12 people



1 envelope Taco Seasoning (I use Old El Paso Reduced Sodium)

6 pieces Boneless, Skinless Chicken Breasts

1 16-ounce jar Salsa (I switch between brands, but Newman's Own is my favorite)

Dump everything into a crock pot and give it a little stir to blend the seasoning with the salsa. You do not need to add any water to the taco seasoning. Cook on high for 4 to 6 hours or on low for 6 to 8 hours. When done, the chicken should shred easily when stirred with a fork.

For tacos, serve the chicken with soft flour tortillas, guacamole, lettuce, shredded cheese and/or sour cream. This is very versatile and can be used for enchiladas, nachos, tostadas, quesadillas, etc. Any leftover chicken can then be used for tortilla soup (make it the next day or freeze the chicken to use at a later time)

Here is the tortilla soup recipe from one of the commenters.

2 cups of the shredded chicken

One 32oz box of chicken broth

One can corn(drain)

2 handfulls chopped cilantro

One squeezed lime

One can diced tomatoes (reg size)

One can diced tomatoes w/ chiles (if you can't find the can get another can of diced tomatoes and a can of diced chiles)

1/2 large yellow onion

One can black beans

2-3 table spoons of tomato paste

2 teaspoons of cumin

2 teaspoons of chile powder

2 teaspoons of garlic powder

Dump everything in a pot and simmer for ~30 minutes. Garnish with cheese and crispy tortilla strips!