

CROCKPOT MEXICAN SHREDDED CHICKEN



SERVING SIZE



INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Water	¼ Cup	Cumin	1 Tsp.
Boneless Chicken Breasts	1 Lb.	Chili Powder	½ Tsp.
Lime Juice	3 Tsp.	Chipotle Powder	¼ Tsp.
Tomatoes With Green Chiles With Juice (Rotel Tomatoes)	1 Can	Garlic Cloves, Chopped	2
Smoked Paprika	1 Tsp.	Onion Powder	1 Tsp.
Salt	1 Tsp.	Jalapeno, Deseeded and Roughly Chopped	1



PREPARATION

- Place the boneless chicken breasts in the crockpot.
- Sprinkle the lime juice evenly over the chicken.
- Pour the can of tomatoes with green chilies (including the juice) over the chicken.
- Sprinkle the smoked paprika, salt, cumin, chili powder, chipotle powder, and onion powder over the chicken.
- Scatter the chopped garlic cloves and chopped jalapeno over the top.
- Carefully pour the ¼ cup of water into the crockpot, trying not to wash the spices off the chicken.
- Cover the crockpot and cook on low for 4-5 hours or on high for 2-3 hours. The chicken is done when it is tender and easily shreds with a fork.
- Once the chicken is cooked, use two forks to shred it directly in the crockpot. Mix well with the sauce and spices.
- Enjoy!