

Chili Chicken Tacos

Ingredients

- 2 pounds boneless, skinless chicken thighs (about 6)
- 4 garlic cloves, thinly sliced
- 1/2 cup salsa, plus more for serving (optional)
- 1 to 2 tablespoons chopped canned chipotle chilies in adobo
- 1 tablespoon chili powder
- Salt and paper
- 8 corn tortillas or hard corn taco shells
- Cilantro, shredded cheese, lime wedges, and sour cream for serving (Optional)



Directions

1. In slow cooker, combine chicken, garlic, salsa, chilies, chili powder and 1/2 teaspoon pepper. Cover; cook on HIGH, 4 hours or on LOW 8 hours.
2. Transfer chicken to a serving bowl, and shred, using two forks; moisten with cooking juices. Serve in taco shells, with toppings, if desired.