



## Chipotle Chicken Tacos

### Must-have Ingredients:

Boneless skinless chicken

2 tablespoons oil

Chipotle peppers in adobo sauce

Chicken broth

Honey

Garlic

Lime juice

### Optional Ingredients:

Chipotle Tabasco sauce

Onion or shallot

Fresh chilies

Cilantro

Oil

Salt & pepper

Red pepper flakes

Cayenne

Chipotle chili powder

Chili powder

Onion powder

Garlic powder

Cumin

Paprika

### For Serving:

Tortillas

Black beans

Corn

Salsa

Queso fresco

Cilantro

Avocado

Sour cream

Lime

Onion



### Directions:

1. Drop two tablespoons of oil into your crockpot. Using a paper towel, rub the oil around to coat the pot.
2. Chop your chicken. The smaller you chop it, the quicker it will cook. Toss it into the oiled crockpot.
3. Blend chipotle peppers, broth, honey, garlic, lime juice, and any optional ingredients in a blender.
4. Pour the chipotle liquid over the chicken in the crockpot.
5. Cook on high for 4-6 hours or low for 8-10 hours until your chicken shreds.
6. Heat a few tablespoons of oil in a nonstick pan on the stovetop. Fry chicken to desired char and crispness.
7. Serve with tortillas and any optional garnishes.