

Crock Pot Shredded Chicken Tacos

Ingredients:

- 4 boneless, skinless chicken breasts
- 1 t. cumin
- 3 t. chili powder
- 2 garlic cloves
- 1 onion, finely sliced
- 1 32 oz. can whole tomatoes
- 2 c. chicken broth
- 1 t. salt
- 1 t. pepper
- 2 T. oil

Directions:

(You can also use your favorite salsa instead of making the salsa with the tomatoes.)

1. In a skillet, heat to medium-high, add oil. Saute onion until translucent.
2. Add onions, chicken breasts and chicken broth to the [crockpot](#).
3. In a blender combine spices, garlic cloves, and tomatoes. Blend on high until smooth. Pour mixture into the crockpot.
4. Cook on LOW for 6-8 hours or on HIGH for 4-5 hours.
5. Remove the lid and shred the chicken once cooked, allow to simmer in the sauce until ready to serve.
6. Assemble as tacos.

Serve with rice and beans or a salad