

VERDE TACOS

4 boneless, skinless chicken breasts

1 t. chipotle chili powder

1/2 t. ground cumin

kosher salt

pepper

1—4 oz. can diced green chilies,
undrained

1—15 oz. jar salsa verde, divided
use

1 c. chicken broth

1—10-ct. pkg. (fajita size) flour tor-
tillas

shredded cheese

lime wedges

cilantro

tortilla chips



Place chicken breasts in bottom of crockpot. Sprinkle with: chili powder, cumin, salt, and pepper. Spoon diced green chilies over chicken. Pour 1/2 jar of the salsa verde over chicken. Add chicken broth to cover chicken breasts completely. Cook on low for 4 hours.

Remove from crockpot to a plate and shred chicken with two forks. With a slotted spoon, skim some of the chilies from broth in crockpot and add to shredded chicken (to suit your taste for spicy vs mild). Add a couple of spoonfuls of broth to moisten meat.

With metal tongs, heat tortillas one at a time over oven flame, flipping consistently. They should be warm and slightly charred, but not crisp. Fill each tortilla with meat.

Serve cheese, lime wedges, cilantro, remaining salsa verde, and tortilla chips on the side.