

Chili Chicken Taco Meat

from The Urban Spork

2 pounds boneless, skinless chicken thighs
4 garlic cloves, thinly sliced
1/2 cup prepared tomato salsa
1 to 2 tablespoons chopped canned chipotle chiles in adobo
1 tablespoon chili powder
salt and ground pepper

In a slow cooker, combine chicken, garlic, salsa, chiles, chili powder, 1 teaspoon salt and 1 teaspoon pepper. Cover, cook on high for 4 hours or on low for 8 hours – stir occasionally.

Transfer the chicken to a serving bowl and shred, using two forks; moisten with cooking juices. Serve in taco shells with desired toppings.

(Servings: 4, Prep time: 5 min., Cook time: 4-8 hrs., Difficulty: Easy)