

Chicken Chili Tacos



What you need:

- 6 boneless chicken thighs
- 1 ½ cup salsa or pico de gallo
- ¼ cup of fresh lime juice
- 2 tsp toasted cumin seeds
- 2 cloves minced garlic
- ¼ cup cilantro
- 12 taco shells of any type

To make:

Put the chicken into a crockpot along with the cumin seeds, lime juice, garlic, and pico de gallo or salsa. Stir to combine the ingredients together. Cook on high for three hours or on low for six hours. Allow the chicken mixture to cook and then scoop out the chicken using a large slotted spoon. Shred the chicken. Stir in some of the juice from the pot and then top off with the cilantro.

Place the chicken, the taco shells, and any desired fixings such as sour cream, lettuce, tomatoes, etc. on the table and let everyone create their perfect taco. This recipe is simple and can be enjoyed any night of the week.