



# Crockpot Chicken Tacos

(Serves 4-8 depending on appetite)

1 whole 3-4lb chicken, rinse and pat dry

2 limes, Squeezed

2 Bell Peppers, Sliced

1 onion, Sliced

4 Garlic Cloves, Minced or Pressed

2 tsp Cumin

2 tsp chili powder

1 tsp oregano

1 tsp sea salt

1 tsp garlic powder

2 TBS Soy Sauce

In small bowl, mix together: Cumin, Chili Powder, Oregano & Salt. Rub the spices onto the chicken. Place Chicken in crockpot and top with sliced onions, bell peppers and minced garlic. Pour soy sauce and lime juice over the top. Cook Chicken 5-6hrs on low. Test Chicken by pulling on leg, leg meat should easily fall off the bone. Remove chicken meat from carcass and shred with two forks. Add onions, peppers and any reserve liquid back in with chicken meat. Place mixture in a bowl and squeeze lime juice over mixture. Serve on corn tortillas with Pico di Gallo, sour cream, guacamole, shredded lettuce, and shredded cheddar or Monterey Jack cheese.

## Pico Di Gallo

2 tomatoes, chopped

2 bunches green onions, chopped

1 handful fresh cilantro, chopped

3 limes, squeezed

Mix all ingredients in a bowl. Let sit 20-30mins, then serve with meal.