

Salsa Verde Honey Lime Chicken Tacos

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Servings: 4-6

Prep: 15 mins

Cook: -

Ready in 4-8 hours

Slow Cooker:

- 2 pounds boneless skinless **chicken breasts**
- Enough **salt & pepper** to season chicken
- 1 tablespoon **olive oil**
- 1 cup mild **salsa verde** (Herdez jar is good)
- ½ cup **lime juice**
- ½ cup **honey**
- 1 ½ teaspoons **chili powder**
- 1 ½ teaspoons **garlic powder**
- 1 teaspoon **onion powder**
- ½ teaspoon (smoked) **paprika**
- ½ teaspoon **cumin**

Tacos:

- Your choice of **taco shells** and **shredded cheese**
- Shredded **lettuce**, **sprouts**, or **salad**
- Sliced **radishes**, **lime wedges**, **avocado** slices, **jalapeños**
- **Sour cream**, **hot sauce**



Directions:

1. Rub all chicken breasts with salt and pepper. Coat chicken lightly with olive oil and place in slow cooker. Add wet ingredients followed by dry ingredients (spices), to the slow cooker. Lightly mix until blended.
2. Cook on low for 6-7 hours or high for 2-4 hours, until chicken is cooked-through and tender enough to shred.
3. Place the chicken on a cutting board and let it rest for 5 minutes before shredding with two forks.
4. Place the shredded chicken back in the slow cooker to absorb juices for 20-30 minutes. Taste and add more honey for sweeter, lime juice for more tang, or hot sauce for more spicy.
5. *Optional:* Prepare the tortillas by coating them in the chicken juices and heating in the oven on 375° for 10-12 minutes.
6. Combine taco toppings as desired.