

Crock Pot Beer Chicken Taco Salad With Cilantro Vinaigrette



Crock Pot Beer Chicken (serves 4-6)

Ingredients

- 4 chicken breasts
- 1 can of beer 12 oz
- ½ teaspoon chili powder
- 1 can of green chiles
- ½ teaspoon salt
- ½ teaspoon black pepper

Instructions

1. Place all ingredients in a slow cooker.
2. Cook on low for 8 hours or high for 4 hours.
3. Transfer the chicken to a bowl and shred with fork.
4. Toss with cooking liquid, to taste (approx. ¾ of the cooking liquid).

Cilantro Vinaigrette (serves 4)

Ingredients

- ½ cup cilantro leaves loosely packed
- ¼ cup white wine vinegar
- ¼ cup olive oil
- 1 clove garlic minced
- 2 teaspoons lime juice
- 3 tablespoons honey (2 tablespoons of maple syrup makes a nice substitute)
- ½ teaspoon Dijon mustard
- ¼ teaspoon salt

Instructions

Combine all ingredients in a blender, food processor, or cup of an immersion blender. Blend until smooth.

Taco Salad (per bowl)

Ingredients

- 1 handful of nacho chips
- ½ cup cucumber cubed
- ½ cup cherry tomatoes halved
- ½ bell pepper cut into small pieces
- 1 tablespoon red onion diced
- jalapeno slices optional
- sour cream or Greek yogurt, optional
- guacamole, optional
- salsa, optional

Instructions

Toss the vegetables and chicken with the cilantro vinaigrette. Serve with nachos, sour cream, guacamole and/or salsa.

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