

Crockpot Chicken Tacos

This is a super-easy, incredibly versatile recipe for chicken taco filling. The leftovers do double-duty for tortilla soup.

Ingredients

- 1 envelope Taco Seasoning
- 6 pieces Boneless, Skinless Chicken Breasts
- 1 jar Salsa (16 Oz)

Preparation

Place chicken on bottom of crockpot. Sprinkle taco seasoning over chicken. Pour salsa over chicken and taco seasoning. Cook on high for 4 to 6 hours or on low for 6 to 8 hours. When done, shred the chicken with a fork.

For tacos, serve the chicken with soft flour tortillas, lettuce, shredded cheese and sour cream. This is very versatile and can be used for enchiladas, nachos, tostadas, etc. Any leftover chicken can then be used for tortilla soup (make it the next day or freeze the chicken to use at a later time).

Tortilla Soup Ingredients:

approximately 1 cup of leftover chicken taco meat
1 32. oz box of chicken broth
1 can of Milder Ro-Tel (tomatoes with chilies)
1 can of corn
2 tablespoons fresh chopped cilantro
1 tablespoon lime juice

Dump everything in a pot and simmer for about 30 minutes. Garnish with crumbled tortilla chips and shredded cheese (Mexican blend).