

Slow Cooker Cilantro Lime Chicken Tacos

These Cilantro Lime Chicken Tacos are so delicious and simple to make! A five ingredient dump-and-go meal that takes minutes to prepare and cooks all day in the slow cooker!

Ingredients

- 2 pounds skinless, boneless chicken breasts (fresh or frozen)
 - For even more flavor, use a whole chicken, or thighs and legs.
- 1 packet [taco seasoning mix](#)
- 1 16 oz jar salsa
- 1/3 cup chopped fresh cilantro
- juice from two limes

Directions

1. Place chicken breasts in the bottom of your slow cooker. Sprinkle taco seasoning over the top, then cover with salsa, lime juice, and cilantro.
2. Place lid on top and cook for four hours on high, or 6-7 hours on low. Remove chicken from crockpot to a separate bowl and shred with two forks. Moisten chicken with small amounts of juice left over from the crockpot until you get the amount of moisture that you like. I used about 1/2 - 3/4 cup juice.
3. Serve with taco shells or tortillas, adding on your favorite toppings. I like to use shredded lettuce, diced tomatoes, diced avocado, cheese, sour cream, and even a drizzle of ranch dressing. Enjoy!

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