

Slow Cooker Chicken Tinga

Ingredients

- 2–2.5 lbs boneless, skinless chicken breasts or thighs
- 1 medium onion, thinly sliced
- 3 garlic cloves, minced
- 1 chipotle pepper in adobo (add 2 for more heat)
- 1 tbsp adobo sauce (from the chipotle can)
- 1 (14.5 oz) can fire-roasted diced tomatoes
- 1/2 tsp cumin
- 1/2 tsp oregano
- Salt & pepper to taste
- 1/2 cup chicken broth (optional for juicier sauce)
- Juice of 1 lime

Instructions

1. Add everything to the slow cooker—layer onion on the bottom, then chicken, then everything else.
2. Cook on LOW for 6–7 hours or HIGH for 3–4 hours, until chicken is fork-tender.
3. Shred chicken in the pot with two forks and mix well with the sauce.
4. Stir in lime juice before serving.

Serving Ideas

- Serve with warm tortillas, pickled onions, avocado slices, queso fresco, and fresh cilantro.
- Or pile onto nachos, rice bowls, or inside quesadillas.

Smoky, saucy shredded chicken perfect for tacos, burrito bowls, tostadas, or nachos.

