

Shredded Mexican Chicken

- 4 boneless, skinless chicken breasts, trimmed
- 1 teaspoon cumin
- 1 teaspoon whole coriander, crushed
- 1 teaspoon smoked paprika
- 1 ½ teaspoons oregano
- 1 Tablespoon chili powder
- Salt and freshly ground pepper
- ½ cup chicken broth
- ½ cup fresh cilantro, chopped
- 2 limes, juiced
- 1 large onion, cut in half, then sliced
- 4 cloves of garlic, smashed to remove skins, then coarsely chopped
- 2 Hatch chiles, roasted, then chopped (Can substitute canned if needed)

Lay the chicken breasts out flat on a cutting board. Sprinkle the cumin, coriander, paprika, oregano, chili powder, salt and pepper on each. Transfer them to the crockpot. Pour the chicken broth and lime juice over. Top with the cilantro, onion, garlic, and Hatch chiles.

Cover and allow to cook on low for 3-5 hours until the chicken is super tender.

Remove from the broth and shred apart. Return the chicken to the broth.

Use the chicken in homemade enchiladas, taco soup, taco salad, quesadillas, over rice, on nachos ... the possibilities are endless. Accompany it with cheese, lettuce, tomato, avocado, fresh limes, cilantro, and sour cream. It can also be frozen ... be sure to add some of the broth in the freezer container.