

Slow Cooked "Pulled" Chicken Tacos



Prep time: 5 minutes

Cook time: 2 hours

Servings: 5

- 1 1/2 pounds boneless, skinless chicken thighs
- 1 bottle (8 ounces) Ortega Chipotle Taco Sauce
- 1/2 cup chicken stock
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1 package (10 shells) Ortega Good Grains White Corn with Chia Taco Shells, warmed
- taco toppings

In medium pan, combine chicken, taco sauce, chicken stock, salt and pepper, and cook on low, covered, approximately 2 hours, or until internal temperature of chicken reaches 165 F. Remove chicken from pan and shred using two forks.

Turn heat to medium-high and reduce cooking liquid into thick sauce, cooking 3-5 minutes and stirring occasionally.

Remove from heat and combine sauce with shredded chicken.

Serve in taco shells with desired taco toppings.

Source: Ortega

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