

# Slow Cooker Honey Chipotle Chicken Tacos

<b>Ingredients</b>	<b>8 tacos</b>
Boneless, skinless, chicken breasts	2 lb
Honey	1/3 c
Chili powder	1.5 tsp
Chipotle in adobo sauce	2 tsp
Ground cumin	1 tsp
Paprika	1.5 tsp
Garlic salt	1.5 tsp
Onion powder	1 tsp
Ground coriander	0.5 tsp
Pepper	0.5 tsp
Corn or flour tortillas	8
Pepper Jack cheese, shredded	0.5 c
Red Cabbage, shredded	
Avocados, sliced thin	
Lime wedges	



## Directions

- Place chicken in the bottom of a slow-cooker.
- Mix together the chicken rub ingredients. Sprinkle evenly over the chicken. Pour honey over top.
- Cover and cook on high for 3 - 3 1/2 hours or low for 5-6 hours or until meat is cooked through and easily falls apart.
- Once the chicken is cooked, remove from the slow cooker and shred with two forks.
- Return the shredded chicken back to the slow cooker to absorb the cooking liquid. Taste and season with salt and pepper, if desired.
- You can either char your tortillas by placing over a gas grill until lightly charred or you can wrap them in a paper towel and microwave for 10 seconds.
- In the center of each tortilla, add the chicken mixture and top with desired garnishes. Serve immediately.