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Slow-Cooker Chicken Tacos

- 1 Can Green chiles, diced
- 1 Jar salsa, (about 12 ounces; mild or spicy to taste)
- 1 Tsp Ground cumin
- 1 Whole onion, chopped
- 2 Cloves Garlic, minced
- 2 Lbs. boneless, skinless chicken thighs
- Taco shells, flour or corn tortillas depending on taste

- 1) Place chicken in the bowl of a slow cooker. Top with salsa, diced green chiles, cumin, onion and garlic. Cover and set on low. Cook for 8 hours.
- 2) Remove chicken from pot, shred, and return to juices.
- 3) Spoon chicken into taco shells, with whatever toppings your family likes. Or use the meat to make burritos, tostadas or as a filling for enchiladas.

