easy crockpot chicken tacos



featured product:
romaine heart leaves

less work, more yum. taco night just got a whole lot easier.

let your slow cooker do its thing with tender shredded chicken, fajita-style peppers, onions, and fire-roasted tomatoes. pile it all into warm tortillas and finish with fresh pico de gallo and plenty of crunchy organicgirl romaine.

ingredients

1 clamshell **organicgirl romaine**, chopped
2 chicken breasts
1 packet taco seasoning
1 onion, sliced
1 tablespoon minced garlic
2 bell peppers, sliced
1 can fire-roasted diced tomatoes
¼ cup chicken broth
1 cup pico de gallo
8 corn tortillas

directions

1. add the onion, bell peppers, and minced garlic to the bottom of the slow cooker.

2. place the chicken breasts on top and sprinkle evenly with the taco seasoning.

3. pour in the fire-roasted diced tomatoes and chicken broth.

4. cover and cook on low for 6–7 hours or high for 3–4 hours, until the chicken is tender and easy to shred.

5. remove the chicken, shred it with two forks, then return it to the slow cooker and stir everything together.

6. warm the corn tortillas just before serving.

7. fill each tortilla with the shredded chicken mixture. top with pico de gallo and plenty of chopped romaine.