

## Slow Cooker Chicken Tacos: Easy, Flavorful & Weeknight Perfect!

1.5 - 2 lbs boneless, skinless chicken breasts or thighs



### TIME

**5-10 min**

### METHOD

**Slow cooker**

### PRINT

**Recipe Card**

### SAVE

**PDF**

### INGREDIENTS

1.5 - 2 lbs boneless, skinless chicken breasts or thighs  
1 (10 oz) can Rotel diced tomatoes with green chilies, undrained  
1 (1 oz) packet taco seasoning (or 2-3 tablespoons homemade taco seasoning)  
 $\frac{1}{2}$  cup chicken broth  
Optional: 2 cloves garlic, minced  
Optional:  $\frac{1}{2}$  small onion, diced  
For Serving: Warm tortillas (corn or flour)  
Shredded lettuce  
Diced tomatoes  
Shredded cheese (Cheddar, Monterey Jack, Mexican blend)  
Sour cream or Greek yogurt  
Salsa or hot sauce  
Avocado slices or guacamole  
Fresh cilantro, chopped

### DIRECTIONS

1. Combine Ingredients in Slow Cooker: Place the 1.5 - 2 lbs boneless, skinless chicken breasts or thighs in the bottom of your slow cooker. Pour the 1 (10 oz) can Rotel diced tomatoes with green chilies (undrained) over the chicken. Sprinkle the 1 (1 oz) packet taco seasoning evenly over the chicken and Rotel. Add the  $\frac{1}{2}$  cup chicken broth. If using, add the optional 2 minced garlic cloves and  $\frac{1}{2}$  diced small onion.
2. Cook: Cover the slow cooker with its lid. Cook on LOW for 6-8 hours or on HIGH for 3-4 hours, or until the chicken is incredibly tender and easily shreddable with a fork.
3. Shred Chicken: Once the chicken is cooked through and tender, carefully remove it from the slow cooker and place it on a cutting board. Using two forks, shred the chicken into bite-sized pieces. Return the shredded chicken to the slow cooker and stir it into the flavorful juices and Rotel mixture. Let it soak for 5-10 minutes to absorb more flavor.
4. Prepare Toppings: While the chicken is soaking, prepare your desired taco toppings: Warm your tortillas, shred lettuce, dice fresh tomatoes, shred cheese, prepare sour cream/Greek yogurt, salsa, avocado/guacamole, and chop fresh cilantro.
5. Assemble and Serve: Serve the tender, seasoned slow cooker chicken in warm tortillas. Let everyone customize their tacos with their favorite toppings! Enjoy your easy and delicious chicken tacos!

### SWAPS & NOTES

Chicken: Both boneless, skinless chicken breasts or thighs work perfectly here.

Rotel: Rotel diced tomatoes with green chilies add a fantastic flavor base and a little kick.

You can use regular diced tomatoes with a small can of diced green chilies if you prefer less spice, or add a pinch of cayenne for more heat.

Taco Seasoning: A standard taco seasoning packet is convenient.

## TIPS FOR SUCCESS

**Don't Overfill Slow Cooker:** Ensure your slow cooker is no more than two-thirds full for even cooking.

**Low and Slow for Tenderness:** Cooking on LOW for longer yields the most tender, fall-apart chicken.

**Shred & Return to Liquid:** Shredding the chicken and returning it to the slow cooker liquid allows it to reabsorb moisture and flavor, preventing dry chicken.

**Warm Tortillas:** Always warm your tortillas right before serving; it makes them pliable and much more enjoyable.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/slow-cooker-chicken-tacos-easy-flavorful-weeknight-perfect/>