Chili Chicken Tacos
Makes 4-6 servings
Recipe by eatingRD at http://eatingrd

6 boneless, skinless chicken thighs or breasts
4 garlic cloves, thinly sliced
1 cup tomato salsa
1 teaspoon chopped canned chipotle chiles in adobo
1 teaspoon chili powder
1/4 cup brown sugar or honey*
Coarse salt and ground pepper
Soft corn taco shells
Cilantro, shredded cheese, lime wedges, avocado slices, and non-fat greek yogurt for serving.
*(balances the spiciness of the chiles)

Method
1. In slow cooker, combine chicken (trimmed of excess fat), garlic, salsa, chiles, chili powder, brown sugar, salt and pepper. Cover; cook on low, 6-7 hours being careful that sugar doesn't burn.
2. Shred chicken in slow cooker, using two forks. Serve in taco shells, with toppings, as desired.
3. Use leftovers for quesadillas, taco salad, Mexican rice, etc.