



My Notes

SLOW ROASTED CHIPOTLE CHICKEN



This deeply flavored chicken is slow cooked with a little Sierra Mist Natural® for a hint of citrus, which marries beautifully with the smoky heat of chipotle. The dark meat of boneless, skinless chicken thighs is ideal for the slow cooker, emerging rich and full of flavor, and ready to be piled directly onto warm flour tortillas.

Makes 6 servings

- 2 pounds boneless, skinless chicken thighs
- 1 large yellow onion, thinly sliced
- 2 garlic cloves, minced
- 2 chipotle peppers in adobo, finely chopped
- 1 teaspoon ground cumin
- 1 12-ounce can Sierra Mist Natural®
- 1 15-ounce can diced tomatoes, with their juice

To serve:

- 6-inch flour tortillas, warmed
- Grated sharp cheese or crumbled cheese
- Thinly sliced lettuce

1. Put the chicken in the bottom of a 4- or 6-quart slow cooker, and scatter on the onions, garlic, chipotle and cumin. Pour the tomatoes and Sierra Mist Natural® over all and cover.
2. Cook on high for 4 to 5 hours or low for 7 to 8 hours.
3. To serve, mound the chicken into warm flour tortillas and top with shredded lettuce and queso fresco.