

## **Slow-Cooker Mexican Pulled Chicken Tacos**

Printer-Friendly Version

### Ingredients:

- 1 lb. chicken
- 1 15 oz can tomato sauce
- 1 Tbsp. chili powder
- 1 Tbsp. ground cumin
- 1 Tbsp. brown sugar
- 1 tsp. cayenne pepper
- ½ tsp. salt
- 3 cloves garlic, minced

### Directions:

Spray your slow cooker with PAM and then place the chicken on the bottom. In a small bowl combine the remainder of the ingredients and whisk together until well blended. Pour the mixture evenly over the chicken. Cook on low for 8 hours or on high for 4 hours. When done cooking, shred the chicken using two forks and pulling in opposite directions. Serve in warm tortillas, and top with whatever ingredients you desire.