

# Slow Cooker Salsa Verde Chicken

2 pounds boneless, skinless chicken breasts (about 4 breasts)

16 ounce jar of salsa verde (I used Herdez brand)

juice of one lime

1 small onion, sliced

Pour a small amount of salsa into the bottom of the slow cooker. Place the onions on top, followed by the chicken breasts. Pour remaining salsa over the top, reserving about 1/4 cup. Squeeze lime juice over the top. Cover and cook on low 4-6 hours. Shred the chicken using two forks and toss in the cooking liquid. Stir in the remaining 1/4 cup of salsa. Use for tacos, burritos, burrito bowls, or enchiladas. Enjoy!