

Taco Chicken

3 lbs. chicken (approx. 75% thighs, 25% breasts)
¼ c. taco seasoning (or 1 seasoning packet)
1 c. salsa (Pace Picante from Costco works great)
½ c. low sodium chicken broth

Note: 20 lbs. of chicken feeds about 45-50 people. If you are cooking A LOT of chicken in one batch (like we do for our picnic), decrease the amount of liquid by about ½ - ⅔ so it doesn't overflow. It will still turn out fine. You could also have multiple people cook separate batches.

Instructions:

1. Put chicken in a large electric roaster oven (if cooking one huge batch) or crock-pot(s). Sprinkle with taco seasoning. (If you have multiple layers of chicken, sprinkle seasoning on the first layer before adding the second layer and sprinkling more on top.)
2. Add salsa and chicken broth.
3. Set crockpot(s) to low and cook for 6-8 hours. If you are cooking A LOT of chicken, it will take closer to 8 hours since it will be quite a while before it comes up to temperature.) If using a large roaster oven, [setting it to 200 degrees is approximately equal to the low setting on a crock-pot.](#)
4. Shred chicken. Using a KitchenAid makes it so much faster than using forks!
5. Put shredded chicken back in the crock-pot(s) to keep it as hot as possible until ready to serve/leave.

Keeping the Shredded Chicken Hot for the Team Picnic

Use the faux Cambro method! [Here's one website](#) that explains how it works, although there are many websites that describe it. This method should keep the chicken at a food safe temperature for 3-4 hours. The one thing I added to the method to keep it as hot as possible was to include some heated ceramic casserole dishes to the cooler as well. That way, it was more likely to push the time to the higher end of the 3-4 hour range. (I put the ceramic dishes in the oven at 300 degrees for about 45 minutes.) Disposable 13X9" aluminum pans work well for transporting the shredded chicken in the faux Cambro. Be sure to use enough towels to protect the plastic of your cooler from the hot dishes.

* We used the faux Cambro method in 2023 and it worked great! The chicken was still plenty hot 3.5 hours later.