

MEXICAN SHREDDED CHICKEN

FREEZE TOGETHER:

- 4-5 lbs. **raw boneless, skinless chicken thighs**, trimmed
- 2 tablespoons **smoked paprika**
- 2 tablespoons **chili powder**
- 2 tablespoons **garlic powder**
- 1 tablespoon **onion powder**
- 1 tablespoon **cumin**
- 2 teaspoons **kosher salt**
- 1 teaspoon **black pepper**
- 2 tablespoons **brown sugar**
- 2 tablespoons **olive oil**
- 1 minced **chipotle pepper** plus 1 tablespoon **adobo sauce**
- 2 tablespoons **lime juice**
- 1 cup **orange juice**
- 1 cup **salsa**

COOKING INSTRUCTIONS:

INSTANT POT

Frozen or thawed • Add splash of water
20 mins HIGH pressure
10-min Natural release

CROCKPOT

Thaw first • LOW 6 hrs or HIGH 3-4 hrs

FINISHING TOUCHES:

1. Remove and shred the chicken.
2. Simmer the cooking liquid until reduced by half. Do this with the Instant Pot sauté mode or on the stovetop.
3. Return chicken to the sauce and toss to coat.
4. Serve in tacos, burritos, bowls, salads or quesadillas.

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