



## Crockpot Cilantro Lime Shredded Chicken

- Chicken Breasts (or a whole chicken or thighs)
- 5 Limes
- Fresh Cilantro
- Onion – cubed
- Chicken Broth
- Salt and Pepper
- Garlic Powder
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- Lay Chicken Breasts into bottom of crockpot. 4 breasts fit into my crockpot perfectly.
- Squeeze several limes over chicken and cover with chicken broth. (I cover about half of the breast)
- Sprinkle with Salt, Pepper, garlic powder, (optional dash of hot sauce or Lowrys seasoning for added flavor).
- Cube an onion over chicken and lay several stalks of cilantro on top.
- Cook on low for 4-6 hours. (try not to overcook)
- Remove chicken and toss the wilted cilantro stalks.
- Pour the liquid into a bowl for later.
- Shred chicken with 2 forks.
- Mix in some fresh cilantro.
- Put the shredded chicken back into the crockpot and **slowly add back in the broth-lime liquid**. The chicken will quickly absorb the liquid bringing back moisture to the breast meat (other cuts will not be as dry). Continue adding the broth/lime liquid until it's perfectly juicy.