

Slow Cooker Taco Chicken

Taco 'bout the possibilities! This recipe is simple but versatile, a budget-friendly family favorite, and most importantly, delicious! Although tasty on their own, these tacos can be dressed up with a variety of toppings for a different experience every night. We've included instructions for both the Slow Cooker and Instant Pot.

Slow Cooker Ingredients

This recipe makes about six tacos (6 servings).

- 2 boneless, skinless chicken breasts
- 1 can black beans, drained
- 1 can corn, drained
- 1 container of preferred salsa
- 2 packets of preferred taco seasoning
- Optional Toppings: avocado, cilantro, green onion, red onion, lime, shredded cheese, or sour cream

Slow Cooker Directions

- Place all ingredients (except optional toppings) in the slow cooker and gently stir.
- Cook on low for 6-8 hours or high for 4-6 hours.
- Once cooked, remove chicken, shred with two forks, and return to the slower cooker to combine.
- Serve on tacos, tortillas, rice, or in a salad!

Instant Pot Ingredients

This recipe makes about six tacos (6 servings).

- 2 boneless, skinless chicken breasts
- 1 can black beans, drained
- 1 can corn, drained
- 1 container of preferred salsa
- 2 packets of preferred taco seasoning
- 1½ cups of low-sodium chicken broth
- 1¼ cups of long grain rice
- Optional Toppings: avocado, cilantro, green onion, red onion, lime, shredded cheese, or sour cream

Instant Pot Directions

- Pour ½ cup of the chicken broth into the Instant Pot.
- Place all ingredients (except optional toppings), including the remaining chicken broth, in the slow cooker and gently stir.
- Cook on manual/high/poultry for 10-15 minutes.
- Once cooked, release pressure, remove chicken, shred with two forks, and return to the instant pot to combine.
- Serve on tacos, tortillas, rice, or in a salad!