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in Main Courses, Slow Cooker

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## Crockpot Chicken Tacos (With Leftovers for Tortilla Soup!)

Prep: 5 mins  
Cook: 6 hrs

Level: Easy  
Serves: 4

### Description

This is my super-easy, incredibly versatile recipe for chicken taco filling. The leftovers do double-duty for the best and easiest tortilla soup ever.

### Ingredients

- 1 envelope Taco Seasoning
- 6 pieces Boneless, Skinless Chicken Breasts
- 1 jar Salsa (16 Oz)

### Preparation

Dump everything into a crock pot and give it a little stir to blend the seasoning with the salsa. Cook on high for 4 to 6 hours or on low for 6 to 8 hours. When done, the chicken should shred easily when stirred with a fork.

For tacos, serve the chicken with soft flour tortillas, lettuce, shredded cheese and sour cream. This is very versatile and can be used for enchiladas, nachos, tostadas, etc. Any leftover chicken can then be used for tortilla soup (make it the next day or freeze the chicken to use at a later time).

Here is my own version of our favorite soup at the now-defunct Tia's Tex Mex.

#### Tortilla Soup Ingredients:

approximately 1 cup of leftover chicken taco meat  
1 32. oz box of chicken broth  
1 can of Milder Ro-Tel (tomatoes with chilies)  
1 can of corn  
2 tablespoons fresh chopped cilantro  
1 tablespoon lime juice

Dump everything in a pot and simmer for about 30 minutes. Garnish with crumbled tortilla chips and shredded cheese (Mexican blend).