

Slow Cooker Chipotle-Honey Chicken Tacos (NYT)

3-5 Hours

Excellent taco stuffs. Serve with Pickled Onions and Avocado

- 1** 3 TBSP honey
 1 tsp onion powder
 1 tsp garlic powder
 1/2 tsp ground cumin
 1 tsp kosher salt
 1 1/2 lb chicken thigh w/o
 bone/skin
 1-4 chipotles from can in
 adobo, chopped
 2 TBSP adobo sauce

Put everything into 5-8 quart slowcooker, stir. It's okay that there isn't much liquid. It's gonna get sticky. Cook for 3-5 hours on low. Can stay on "warm" for another 3
- 2** 1 can black beans
 Juice from 1 lime

Shred chicken coarsely in sauce. Stir in black beans, juice. Cover and let warm, 5 min. Taste for salt, lime juice.
- 3** Warmed Tortillas

Serve with Pickled Onions and Avocado!
- 4 Pickled Onions**
thinly sliced red onion
 1 1/2 cup cider/white vinegar
 3 spoons sugar
 Pinch of salt
 Pinch of red pepper, bayleaf

Boil vinegar. Add sugar, salt, spice, stir to dissolve. Pour vinegar over onions and let cool. Can store for up to 2 weeks