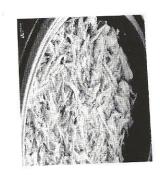
## 4-INGREDIENT SLOW COOKER SALSA VERDE CHICKEN

This 4-Ingredient Slow Cooker Salsa Verde Chicken is simple to make and full of amazing flavor!

() PREP: 5 MINS () COOK: 4 HOURS () TOTAL: 4 HOURS 5 MINS



## INGREDIENTS

- boneless, skinless chicken breasts
- 2 cups salsa verde
- 1 bottle beer\*
- 2 teaspoons cumin
- salt and black pepper
- (optional: 1 jalapeno, stem removed and diced, leaving the seeds in for extra heat if desired)

## DIRECTIONS:

Add chicken to the slow cooker. Top with salsa verde and beer, and sprinkle with cumin and season with a few generous pinches of salt and a pinch of pepper. Use a pair of tons or a spoon to turn the chicken so that both sides are coated. Cover. Cook for 3-4 hours on high heat, or 7-8 hours on low heat.

refrigerator for up to 5 days, or in the freezer for up to 3 months. remove the chicken with a slotted spoon and serve warm. Or, store the shredded chicken in a sealed container in the The chicken is ready when easily shreds with a fork. Shred the chicken in the slow cooker, and toss with the juices. Then