

Slow-Cooker Chicken & Avocado Taco Bowls

Servings: 6 | Prep/cook time: about 4-5 hours total

Ingredients:

- ½ cup salsa
- 2 green onions, sliced
- 1 tsp. lime zest
- ¼ cup lime juice
- ½ tsp. chili powder
- ¼ tsp. garlic powder
- ¼ tsp. ground cumin
- ⅛ tsp. cayenne pepper
- Salt and pepper to taste
- 1 lb. boneless skinless chicken
- 1 can black beans, rinsed and drained
- 1 ripe avocado, sliced



Directions:

1. In small bowl, combine salsa, green onions, lime zest, lime juice and dry seasonings.
2. Place chicken in slow cooker and cover with salsa mixture.
3. Cook, covered, on low 4-5 hours or until chicken is tender.
4. Remove chicken and let cool slightly. Shred meat with 2 forks; return to slow cooker.
5. Add beans and stir. Cook on low until heated through, about 15 minutes.
6. Place in bowl and top with avocado slices.

