



Slow Cooker Chicken Tostadas *Serves 35*

What You Need

8 skinless, boneless chicken breast halves
2 onions chopped
2 (15 oz.) can tomato sauce
4 (7 oz.) can chipotle chile peppers in adobo sauce, seeded and chopped
4 cloves garlic, minced
2 t oregano
2 t ground cumin
2 t chili powder
½ t red pepper flakes
2 lbs. Mexican chorizo sausage
2 packages 24-ct tostadas (El Milagro brand, or similar)

Toppings:

Shredded iceberg lettuce
Chopped cilantro
Shredded cheddar cheese
chopped tomatoes

1 disposable aluminum serving pan, 9"x13"

Instructions

1. Mix chicken, onion, tomato sauce, chipotle chile peppers in adobo sauce, jalapeno peppers, garlic, oregano, cumin, chili powder, and red pepper flakes in a slow cooker.
2. Cook on low until chicken is no longer pink in the center, 2 to 3 hours. Remove chicken from slow cooker and shred using 2 forks; return to the slow cooker.
3. Heat a large skillet over medium-high heat. Cook and stir chorizo sausage in the hot skillet until browned and crumbly, 5 to 10 minutes; drain and discard grease. Stir chorizo into chicken mixture.
4. Cook on Low for 45 minutes to 1 hour.
5. Cool and place in aluminum pan, cover and label with date prepared + name of meal.