



Chipotle Chicken

(Give it a try on tortilla chips, in a quesadilla or on top of a salad!)

- 1 lb. pulled chicken (approx. 1 whole chicken)
- 12 oz tomato juice
- ½ t chili powder
- ¾ t salt
- ½ C sliced yellow onions
- ¾ t fresh lime juice
- ½ T ground cumin
- 2 oz. chipotle peppers in adobo
- ¾ T salad oil

Cook onions and garlic in medium sauce pot until tender, 4-5 minutes. Blend tomato juice and all spices until smooth. Add tomato mix and chicken to sauce pot and cook approximately 30 minutes. (The sauce should thicken around the chicken.) Add lime juice and cool. **Once thoroughly cooled, shred chicken.**