

Slow Cooker Cream Cheese Chicken Taquitos

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Servings: SERVES: 4

Ingredients

- 2 boneless skinless chicken breasts
- 1 teaspoon chili powder
- 1 teaspoon garlic powder
- 1 teaspoon cumin
- salt pepper
- 8 ounces cream cheese
- ⅓ cup water
- ½ cup shredded colby or Mexican blend cheese
- 12 6 inch corn or flour tortillas
- optional: cilantro, salsa, sour cream, or other toppings as desired

Steps

1. Add chicken, chili powder, garlic powder, cumin, salt and pepper to taste, cream cheese, and water to crock pot. Cover and cook on low 8 hours or on high 4 hours.
2. minutes before serving, remove chicken from crock pot, shred with two forks, and return to slow cooker. Give it a stir. Let it cook about 15 minutes longer.
3. Preheat oven to 400. Place about ¼ cup of the chicken mixture onto the middle of each tortilla. Top with 1-2 tablespoons shredded cheese. Roll tightly and place in a single layer on a greased baking sheet. Bake 10 minutes, until tortillas are slightly browned and shredded cheese is melted. Serve with desired toppings and sauces.

