

# *Idiot's Kitchen Recipe – Crockpot Shredded Chicken with Chipotles*

Recipe from [idiotskitchen.com](http://idiotskitchen.com) – Adapted from Larry Zimmerman



## Ingredients:

1 large onion, chopped  
3-4 cloves garlic, chopped  
12 boneless, skinless chicken thighs (about 3½ - 4 pounds)  
2 Tablespoons brown sugar  
1 Tablespoon paprika  
1 Tablespoon smoked paprika  
2 Tablespoons chili powder  
1 teaspoon cumin  
½ teaspoon cinnamon  
¾ cup ketchup  
2 Tablespoons red wine vinegar  
2 chipotle peppers from a can of chipotles in adobo sauce + a little of the adobo sauce  
Salt & Pepper

Chop 1 large onion and 3-4 cloves of garlic and place them in the bottom of a crockpot/slow cooker liner.

Add 12 boneless, skinless chicken thighs (about 3½ - 4 pounds) on top of the onions. (boneless, skinless chicken breasts would work too if you don't like dark meat.)

In a small bowl combine 3 Tablespoons brown sugar, 1 Tablespoon paprika, 1 Tablespoon smoked paprika, 2 Tablespoons chili powder, 1 teaspoon cumin, ½ teaspoon cinnamon, and about 1 teaspoon each salt & pepper (or more or less to taste.) Stir to combine then sprinkle the spice mixture over the chicken.

Add ¾ cup ketchup and 2 Tablespoons red wine vinegar to the pot. Remove 2 chipotle peppers from a can of chipotles in adobo sauce. You can remove the seeds if there are a lot of them to make it less spicy. Chop the peppers and add them with a spoonful or two of the adobo sauce to the pot. Stir to combine all of the ingredients.

Cook in a slow cooker/crockpot on high for 3-4 hours or on low for 6 or until the chicken is almost falling apart. Remove the chicken pieces to a bowl, allow to cool slightly, then shred into large chunks.

Strain the sauce and return the solids of peppers and onions back into the shredded chicken. Add the remaining liquid sauce back in a little at a time until you have the desired level of sauciness. Season to taste with salt & pepper.

Makes 6 servings and is great leftover.

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