



# Easy Slow Cooker Verde Chicken

## The Magic of a Slow Cooker

I love my slow cooker. It feels like a warm hug for my kitchen. You just put everything inside and walk away. The best part is coming home to a house that smells amazing.

It does all the hard work for you. I think that's pretty wonderful. What is your favorite thing to make in a slow cooker? I would love to know.

## A Little Story About Spices

Let me tell you about the spice mix. My grandson once called it "flavor sand." I still laugh at that. But he was right. Those little grains hold so

much taste.

Rubbing the spices onto the chicken is important. It lets the flavor sink right into the meat. This matters because it makes every single bite delicious. It's a small step with a big reward.

## **The Zing of Lime and Salsa**

Now, for the salsa verde and lime juice. This is the secret. The salsa makes it tangy and a little spicy. The lime makes everything taste fresh and bright.

Fun fact: The word “verde” just means “green” in Spanish. It's a simple name for a tasty sauce. Do you prefer mild or spicy salsa in your cooking?

## **Why This Meal Brings People Together**

This chicken is so versatile. You can serve it over fluffy rice. Or you can pile it into warm tortillas for tacos. Everyone can build their own plate just how they like it.

That is why this recipe matters to me. It turns a simple dinner into a little party. Sharing a meal you made with love is a special feeling.

## **A Tip for the Best Chicken**

Do not forget the fresh cilantro at the end. It looks like a pretty green sprinkle. But it adds a burst of fresh flavor that makes the whole dish sing.

My tip is to shred the chicken right in the slow cooker. It soaks up all that good sauce. What is your favorite garnish to put on top of tacos?



Tell me your ideas.





## Easy Slow Cooker Verde Chicken

**Ingredients:**

<b>Ingredient</b>	<b>Amount</b>	<b>Notes</b>
Red bell peppers	2	Sliced
Garlic	3 teaspoons	Minced
Boneless, skinless chicken breasts	2 pounds	
Chili powder	2 teaspoons	
Paprika	½ teaspoon	
Cumin	½ teaspoon	
Kosher salt	1 teaspoon	
Black pepper	½ teaspoon	
Salsa verde	1 cup (240 g)	
Lime juice	½ cup	Fresh
Cilantro		Chopped, for garnish





## Easy Slow Cooker Verde Chicken

# My Easy Slow Cooker Verde Chicken

Hello, my dear! Come sit with me. I want to share a wonderful recipe. It's my Easy Slow Cooker Verde Chicken. This dish fills your whole house with the most amazing smell. It reminds me of sunny afternoons and happy, noisy kitchens. The best part is how simple it is. You just put everything in the pot. Then you let it do all the work. I still laugh at how my grandson calls it "green chicken magic." It truly is magical.

See also Ritz-Carlton's Crispy Chicken Sandwich

Let's get our hands busy. You will need your slow cooker. Doesn't that feel like a cozy helper? Here is how we make our magic.

- **Step 1:** First, take your sliced red bell peppers and minced garlic. Layer them right in the bottom of your slow cooker. This makes a soft, flavorful bed for our chicken. It keeps everything from sticking, too. I love the colors of the peppers. They look so cheerful.
- **Step 2:** Now, mix your spices in a small bowl. Chili powder, paprika, cumin, salt, and pepper. Rub this all over your chicken breasts. Doesn't that smell amazing already? Place the chicken on top of the peppers. This way, the flavors will all mingle together.
- **Step 3:** Time for the sauce! Pour your salsa verde and fresh lime juice over everything. Just pour it right over the chicken. I like to use a whole cup of that tangy salsa. The lime juice makes it taste so fresh and bright. (A hard-learned tip: Always use fresh lime juice. The bottled kind just isn't the same, trust me.)
- **Step 4:** Put the lid on your slow cooker. Now you can cook it on high for a few hours. Or on low for most of the day. The chicken is done when it's tender and cooked through. Your kitchen will smell incredible. **Do you prefer high-and-fast or low-and-slow**

**cooking? Share below!**

- **Step 5:** When the chicken is done, take two forks. Use them to shred the meat right in the pot. Stir it all around in that delicious sauce. Finally, sprinkle a big handful of chopped cilantro on top. That green confetti makes everything pop!

**Cook Time:** 2 ½–7 hours

**Total Time:** 2 hours 45 minutes – 7 hours 15 minutes

**Yield:** 6 servings

**Category:** Dinner, Chicken

## Let's Get Creative With It!

The fun doesn't stop there. This recipe is like a blank canvas. You can change it up so easily. I love trying new twists on my old favorites. It keeps things exciting in the kitchen. Here are a few ideas I've tried and loved. My neighbor gave me the bean idea last summer.

- **Bean & Corn Fiesta:** Add a can of black beans and corn with the peppers. It makes the meal heartier and so colorful.
- **Spicy Kick:** Mix in a chopped jalapeño with the garlic. It gives the chicken a little warmth that wakes up your taste buds.
- **Pork Swap:** Use a pork shoulder instead of chicken. It becomes so tender and falls apart with just a nudge.

See also [Golden Sweet Cornbread Recipe](#)

**Which one would you try first? Comment below!**

## How to Serve Your Masterpiece

Now, what to do with this yummy chicken? We have so many choices. My family can never pick just one. It's wonderful served over a fluffy



bed of white rice. The rice soaks up all that lovely green sauce. We also love it spooned into warm, soft tortillas for tacos. Top your taco with a little sour cream. It's a perfect match.

For a drink, I think a cold glass of limeade is just right. It's sweet and tart. For the grown-ups, a crisp Mexican beer pairs beautifully. It cuts through the richness. **Which would you choose tonight?**



## Easy Slow Cooker Verde Chicken

# Keeping Your Verde Chicken Tasty for Days

This chicken makes wonderful leftovers. Let it cool completely first. Then store it in a sealed container in the fridge.

It will stay good for about three days. You can also freeze it for up to three months. I use old yogurt containers for freezing.

I once put a hot container straight in the fridge. The lid popped right off! Now I always let it cool. Batch cooking this saves a busy weeknight.

Having a meal ready means less stress. You can enjoy a good dinner easily. **Have you ever tried storing it this way? Share below!**

## Fixing Common Slow Cooker Hiccups

Is your chicken a bit dry? You might have cooked it too long. Check it at the earliest time in the recipe.

Is the sauce too watery? Take the lid off near the end. Let it cook for 20 more minutes. The extra liquid will steam away.

I remember when my spices were bland. I learned to toast them in a dry pan first. It makes their flavor so much warmer.

Getting the sauce right matters for a tasty meal. Fixing small problems builds your cooking confidence. You will feel so proud. **Which of these problems have you run into before?**

See also 5-Spice Chicken with Mushrooms & Veggies



## Your Quick Cooking Questions Answered

**Q: Is this recipe gluten-free?** A: Yes, it is! Just check your salsa verde label to be sure.

**Q: Can I make it ahead?** A: Absolutely. It tastes even better the next day.

**Q: I don't have red peppers.** A: Use green bell peppers or a jar of roasted peppers instead.

**Q: Can I double the recipe?** A: You can, if your slow cooker is big enough.

**Q: Any optional add-ins?** A: A can of drained black beans stirred in at the end is lovely. *Fun fact: Adding beans makes it extra filling!* **Which tip will you try first?**

## From My Kitchen to Yours

I hope this recipe becomes a favorite in your home. It always reminds me of sunny days and happy tables.

I would love to see your creation. It makes my day to see your cooking. **Have you tried this recipe? Tag us on Pinterest!**

You can find me at @ElowensKitchen. Share your photos and stories with me there.

Happy cooking! —Elowen Thorn.

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# Easy Slow Cooker Verde Chicken

Author: Elowen Thorn





Cooking Method: [Slow Cooker](#)

Cuisine: [Mexican](#)



## Easy Slow Cooker Verde Chicken | 20

Courses: [Lunch](#) [Main](#)





Difficulty: **Beginner**



Prep time: **15 minutes**



Cook time: **2 minutes**



Rest time:





## Easy Slow Cooker Verde Chicken | 25

Total time: **2 minutes**



Servings: **6 portions**



Calories:**274 kcal**

Best Season: **Summer**

## **Description**

Tender, flavorful chicken cooked in a zesty salsa verde and lime sauce



with bell peppers, perfect for tacos, rice bowls, or burritos.

## Ingredients

- 2 red bell peppers, sliced
- 3 teaspoons garlic, minced
- 2 pounds boneless, skinless chicken breasts
- 2 teaspoons chili powder
- ½ teaspoon paprika
- ½ teaspoon cumin
- 1 teaspoon kosher salt
- ½ teaspoon black pepper
- 1 cup (240 g) salsa verde
- ½ cup fresh lime juice
- chopped fresh cilantro, for garnish

## Instructions

1. Layer sliced peppers and minced garlic in the bottom of the bowl of a slow cooker.
2. In a small bowl, stir together the chili powder, paprika, cumin, salt, and pepper. Season the chicken evenly with the spice mix, then place the chicken on top of the peppers.
3. Pour salsa verde and lime juice evenly over the chicken.
4. Cover and cook on high for 2 ½-3 hours or low for 6-7 hours, until the chicken is fully cooked and reaches an internal temperature of 165°F.
5. Shred the chicken in the slow cooker and stir to coat with sauce. Garnish with chopped cilantro.
6. Serve over rice or in tacos.

## Notes

For a spicier version, use hot salsa verde or add a diced jalapeño with the bell peppers.

Keywords: Chicken, Salsa Verde, Slow Cooker, Easy, Tacos