Chicken Tostadas for Two



Ingredients:

1 pound chicken thighs, boneless, skinless

¼ onion, small diced

3 cloves garlic, minced

¾ teaspoon dried oregano, preferably the Mexican variety

Zest and juice of 1 lime

4½ teaspoons Frank’s “Red Hot” sauce

⅛ teaspoon ground cumin

1 teaspoon onion powder

1 teaspoon garlic powder

¼ teaspoon ground cayenne

1½ teaspoons dark chili powder

¼ teaspoon table salt (not kosher or sea salt)

4 tostadas (deep-fried, corn tortillas), for serving with garnishes of choice, like crumbled Mexican white cheese, refried beans, diced tomatoes, chopped cilantro, avocado slices, shredded lettuce or cabbage

Preparation:

In a smaller-sized slow cooker, add in all ingredients, except the tortillas. Mix well. Be sure to rub the spices into the chicken. Cook on low for 4 hours.

Using 2 forks, shred chicken in the slow cooker. Mix well. Serve on the deep-fried, corn tortillas along with your favorite toppings.