

# Slow Cooker Mexican Ranch Chicken

- 1 ½ teaspoons ground cumin
- 1 teaspoon garlic powder
- 1 teaspoon ancho chili powder
- 1 teaspoons salt
- 1 teaspoon onion powder
- ½ teaspoon paprika
- ½ teaspoon dried oregano
- ¼ cup water(see note)
- 2 pounds chicken breasts or tenderloins
- ½ tablespoon olive oil
- ½ cup ranch dressing

## Instructions:

1. In a small dish mixt together the cumin, garlic powder, ancho chili powder, salt, onion powder, paprika, and dried oregano.
2. Place the chicken breast into the slow cooker and drizzle the olive oil onto it.
3. Sprinkle the spice mixture over the chicken.
4. Cook on high for 2-3 hours or low for 4-5 hours.
5. About 30 minutes before serving, shred the chicken and add the ranch dressing.

Serve in tacos, on top or rice, in lettuce boats - the possibilities are endless!

## **Notes:**

- If using frozen chicken cook for about 1 hour more.
- If using frozen chicken that has has a layer of ice on it you can omit the water. (The chicken you buy in large bags usually have the frozen layer of water.)