Slow-Cooker Chicken Tinga Tacos

By [Sarah DiGregorio](https://cooking.nytimes.com/search?q=Sarah+DiGregorio&action=click&module=byline&region=recipe%20page)

* YIELD4 to 6 servings

INGREDIENTS

* 2 pounds boneless, skinless chicken thighs
* 1 cup crushed tomatoes, preferably fire roasted (about 9 ounces)
* 5 garlic cloves, smashed and chopped
* 1 to 3 chipotle chiles, minced, plus 1 tablespoon adobo sauce (from 1 can chipotle chiles in adobo sauce)
* 1 tablespoon tomato paste
* 1 tablespoon vegetable oil
* 1 fresh or dried bay leaf
* 1 teaspoon dried oregano
* ½ teaspoon ground cumin
* 1 white or red onion, thinly sliced
* Coarse kosher salt
* Kernels cut from 2 small ears fresh corn (about 2 cups) or 10 ounces frozen, thawed corn
* ½ teaspoon onion powder
* Juice of 1/2 lime (about 2 teaspoons), plus more to taste
* 8 corn tortillas or tostadas
* Mexican-style crema or sour cream, for serving
* Sliced avocado, for serving

Add to Your Grocery List

[Ingredient Substitution Guide](https://cooking.nytimes.com/guides/79-substitutions-for-cooking)

PREPARATION

1. In a 6- to 8-quart slow cooker, combine the chicken thighs, crushed tomatoes, garlic, chipotle chiles and adobo sauce, tomato paste, vegetable oil, bay leaf, oregano, cumin and half the onion. (Reserve the other half for serving.) Stir to combine and season with 2 teaspoons of salt. Cook on low until the chicken is very tender, about 6 hours.
2. About 15 minutes before serving, turn the heat to high and stir in the corn kernels, onion powder and lime juice. Cook until the corn is warmed through, about 10 minutes. Meanwhile, if using tortillas, warm them.
3. Remove and discard the bay leaf. Using two forks, coarsely shred the chicken. Taste the tinga and add more salt or lime juice if necessary. Serve the tinga on tortillas or tostadas, topped with the remaining sliced onion, the crema and the avocado.