

## HAWAIIAN CHICKEN TACOS

### FREEZE TOGETHER

- 1 ¼ lbs. **boneless skinless chicken thighs**
- 2 cups **fresh pineapple**, *finely chopped*
- 1 **jalapeño**, *minced (remove ribs/seeds for less heat)*
- half of a **red onion**, *minced*
- 3 cloves **garlic**, *minced*
- 1 teaspoon **chili powder**
- 1 teaspoon **cumin**
- 1 teaspoon **salt**
- 1 tablespoon **sriracha**
- 1 tablespoon **yellow mustard**

### INSTANT POT

*\*Add ¼ cup water before cooking\**

High Pressure 20 mins

*Quick release*

### SLOW COOKER

High Setting 4 hrs

*Thaw ingredients first*

### FINAL STEP

Shred chicken and serve with slaw tossed with Jalapeño Ranch (search on the blog) in tortillas.

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