

CHICKEN TINGA TACOS

Chicken Tinga originating in Puebla, Mexico is one of all time favorite recipes.

Ingredients

1 Whole Chicken

1 tbsp Kosher Salt

1 tbsp Cumin Powder

1 tbsp Black Pepper

12 oz Chipotle Peppers in Adobo Sauce

1 lb Roma Tomato, Diced

32 oz Chicken Stock or Water

2 Yellow Onions, Large, Sliced

1 tbsp Butter

Directions

1. Pre heat Oven to 375 degrees. Rub chicken with olive oil and season evening with Salt, pepper and cumin.
2. Roast chicken in 375 degree oven for 25 minutes, turn off oven and allow chicken to sit in oven for additional 20 minutes with the oven turned off. Remove chicken and pick all meat. Set Aside.
3. In large heavy bottom 48 oz sauce pot, melt butter and saute onion until soft. Add stock, chipotle peppers, tomato, picked chicken meat and simmer for 45 minutes over low to medium heat. Serve when ready. Serve with Warm corn or flour tortillas.

