



Recipes

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Chipotle Braised Chicken

Serves 12

Ingredients:

- 2 lbs. Chicken thighs, boneless, skinless
- 1 tsp. Black Pepper
- 2 tsp. Kosher Salt
- 2 tsp. Ground Cumin
- 2 tsp. Ground Coriander
- 2 tsp. Canola Oil
- 2 cups Chicken Stock
- 2 cups Water
- 7 oz. Chipotle in Adobo, prepared
- 2 Tbsp. Granulated Sugar

Directions:

1. Season the chicken thighs with salt, pepper, cumin seed and coriander.
2. In a stock pot over high heat, heat oil and sear seasoned chicken thighs.
3. De-glaze with chicken stock and add remaining ingredients.
4. Cover pot with aluminum foil and braise at 325°F for 30–45 min. until chicken is fully cooked and pull-apart tender.
5. Remove thighs from liquid and pull, reserving refrigerated until use.