



## Recipes

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# Chicken Tinga & Añejo Huaraches

Prep Time: 28 Minutes

Serves 12

### Ingredients:

12 each 6" White Corn Tortillas (10630)  
36 oz. Season black refried beans, warm  
48 oz. Spicy Chicken Tinga, see related recipe  
3 cups Avocados , diced  
1 1/2 cups Queso añejo cheese, crumbled  
1 1/2 cups Lime crema  
As needed Cilantro , chopped

### Directions:

1. To make Spicy Chicken Tinga, combine chicken thighs, tomatoes, onions, garlic, chipotle peppers with sauce, Worcestershire sauce, oregano and salt in half hotel pan. Cover tightly with foil and braise in preheated 350°F convection oven for 2 hours. Remove from oven, shred chicken, add cooked chorizo and combine well. Hold warm.

2. To prepare single serving, deep-fry tortilla for 30 - 45 seconds per side or until bubbly and golden. Drain on paper towel-lined sheet pan. Spread with 3 oz. seasoned black refried beans and layer with 4 oz. Spicy Chicken Tinga, 1/4 cup avocado, 2 tbsp. queso añejo cheese, 2 tbsp. of lime crema and sprinkle with fresh cilantro as desired.

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### Spicy Chicken Tinga

Serves 1

#### Ingredients:

2 lbs. Chicken thigh, skinless, boneless  
28 oz. Fire-roasted crusted tomatoes  
1 cup Onion , sliced  
2 Tbsp. Garlic , minced  
1/2 cup Chipotle peppers in adobo, chopped, with  
canning sauce  
1 Tbsp. Worcestershire Sauce  
1 1/2 tsp. Mexican oregano, dried  
1 1/2 tsp. Salt  
1 tsp. Cayenne Pepper  
6 oz. Cooked Mexican chorizo, drained

#### Directions:

1. To make Spicy Chicken Tinga, combine chicken thighs, tomatoes, onions, garlic, chipotle peppers with sauce, Worcestershire sauce, oregano and salt in half hotel pan. Cover tightly with foil and braise in preheated 350°F convection oven for 2 hours. Remove from oven, shred chicken, add cooked chorizo and combine well. Hold warm.