



Recipes

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Mezcal and Lime Chicken

Prep Time: 30 Minutes

Cooking Time: 45 Minutes

Serves 12

Ingredients:

3 lbs. Chicken thighs, boneless, skinless
1 Tbsp. Tajín (or similar chili lime seasoning)
2 tsp. Ground cumin seed
2 tsp. Ground coriander
1/4 cup Canola Oil
3/4 cup White onion, sliced
9 each Garlic cloves, crushed
1 1/2 cups Mezcal
Orange zest, 2 oranges
Lime zest, 6 limes
3/4 cup Lime juice
3 cups Chicken stock
3 cups Water

Directions:

1. Season chicken thighs with Tajín chili lime seasoning, ground cumin and ground coriander.
2. In a large stock pot over high heat, add the canola oil and sear the chicken Approx. 30 seconds per side, just until slight caramelization starts to form.
3. Add onions and cook until tender (approx. 2 min) and then add garlic cloves and deglaze with Mezcal.
4. Add remaining ingredients, cover with foil and finish in an oven at 325°F until chicken is fully cooked and pull-apart tender (approx. 30-45 min.).
5. Remove chicken thighs from the cooking liquid and let cool slightly to the touch and shred.
6. Reserve refrigerated until use.