



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.