RECIPE  
Tinga

# Delicious Mexican Chicken Tinga Recipe | Hispanic Food Network

# Ingredients

* Onion
* Pork Roast
* Garlic
* Water
* Chipotle can
* Beans
* Tostadas/chips
* Canola Oil
* Salt to taste

# Preparation

1. Boil pork roast in a large pot, with garlic, salt, and enough water to just cover the meat. Boil on low for about 2 hours
2. Finely chop onion and sautee in canola oil in a large nonstick pan until soft and clear but not caramelized. Remove them from pan.
3. Remove the roast from the pot and shred the meat, brown it in a bit of oil in the same pan that the onions were sauteed in
4. Turn off the heat on the pan and add the onions back in
5. Pour some of the water that was used to cook the pork into a blender, along with a can of chipotle peppers. Blend and pour it into the onion, pork mixture.
6. Boil the mixture together until you're satisfied with it and salt to taste.
7. Serve with beans and tostadas