



Tinga De Pollo Tacos

🕒 1 hour

🍽️ 6 servings

Ingredients

2-3 lbs boneless, skinless chicken thighs, trimmed

1 yellow onion, halved and sliced thin

4 garlic cloves, minced

1 tsp ground cumin

1/4 tsp ground cinnamon

1 (14.5-ounce) can fire-roasted diced tomatoes

1/2 cup chicken broth

2 tablespoons minced canned chipotle chile in adobo sauce plus 2 teaspoons adobo sauce

1 tbsp brown sugar

Zest and juice from one lime

Directions

- 1 Pat chicken dry and season with salt and pepper. Heat 1 tbsp in a large dutch oven over medium-high heat. Add chicken in batches, browning both sides (does not have to be cooked through). Transfer chicken to a plate.
- 2 Reduce heat to medium, add an additional tbsp of oil. Add onion and cook, stirring frequently, until browned, about 5 minutes. Add garlic, cumin, and cinnamon and cook until fragrant, about 1 minute. Add tomatoes, broth, chipotle and adobo sauce, and sugar and bring to a simmer, scraping up any browned bits.
- 3 Return chicken thighs to pot and nestle into the sauce. Reduce heat to medium-low, cover, and simmer until meat registers 195 degrees, about 20 minutes, flipping chicken after 5 minutes. Transfer chicken to cutting board.
- 4 Transfer cooking liquid to a blender (or use an immersion blender) and process until smooth. Return sauce to pot. Shred chicken and return to pot with sauce. Cook over medium heat, stirring frequently, until sauce is thickened and clings to chicken, about 10 minutes. Stir in lime zest. Add lime juice, salt, and pepper to taste.
- 5 Serve chicken in tacos with your favorite toppings like cotija, cilantro, pickled onions, avocado, and lime wedges for squeezing.