

— AMERICA'S —  
**TEST KITCHEN**

# Red Chile Chicken Filling

## WHY THIS RECIPE WORKS

Quick and simple moles, chile-based sauces found throughout Mexico, served as savory poaching liquids as well as flavorful sauces. For the chicken filling, hearty chicken thighs worked best for the long cooking time. A combination of ancho and New Mexican chiles resulted in a sauce with subtle spice and sweetness.



## INGREDIENTS

- 4** dried ancho chiles, stemmed, seeded, and torn into ½-inch pieces (1 cup)
- 4** dried New Mexican chiles, stemmed, seeded, and torn into ½-inch pieces (1 cup)
- 3** tablespoons vegetable oil
- 1** large onion, chopped
- 6** garlic cloves, minced
- ¾** teaspoon ground cumin
- ¾** teaspoon dried oregano

## INSTRUCTIONS

**1.** Toast anchos and New Mexican chiles in 12-inch skillet over medium heat, stirring frequently, until fragrant, 2 to 6 minutes; transfer to bowl.

**2.** Heat oil in now-empty skillet over medium heat until shimmering. Add onion and cook until softened, 5 to 7 minutes. Stir in garlic, cumin, oregano, ½ teaspoon salt, and toasted chiles and cook for 30 seconds. Stir in broth and simmer until slightly reduced, about 10 minutes. Transfer mixture to blender and process until smooth, about 20 seconds; return to skillet.

**3.** Season chicken with salt and pepper, nestle into skillet, and bring to simmer over medium heat. Cover, reduce heat to low, and cook until chicken registers 160 degrees, 20 to 25 minutes.

**MAKES 18 TAMALES;  
SERVES 6 TO 8**

Salt and pepper

**3** cups chicken broth

**1 ¼** pounds boneless,  
skinless chicken  
thighs, trimmed

**1 ½** tablespoons cider  
vinegar

sugar

**4.** Transfer chicken to carving board and let cool slightly.

Using 2 forks, shred chicken into small pieces. Stir vinegar into sauce and season with salt, pepper, and sugar to taste.

Toss shredded chicken with 1 cup sauce. Reheat remaining sauce and serve with tamales.