

# Chicken Tinga

*Tinga de pollo*

Makes about 5 cups (serves 4-6)

## Ingredients:

3 tbsp safflower or corn oil  
½ white onion, slivered  
2 garlic cloves, chopped  
8 Roma tomatoes, or 2 lbs, rinsed  
2 tomatillos, or ¼ lb, husked and rinsed  
½ tsp crumbled dried oregano  
¼ tsp dried marjoram  
¼ tsp dried thyme  
1½ tsp sea or kosher salt, or to taste  
¼ tsp fresh ground black pepper, or more to taste  
2 tbsp sauce from Chipotle chiles in adobo sauce  
1 whole Chipotle chile in adobo sauce, optional  
5 cups cooked shredded chicken

## To Serve (quantities as desired):

Corn tostadas, store bought or home made  
Refried beans  
Shredded iceberg lettuce  
Queso fresco or Cotija, crumbled  
Mexican avocado slices

## Preparation:

Place tomatoes and tomatillos in a medium saucepan, cover with water. Bring to a simmer and cook for about 10 minutes, or until tomatoes and tomatillos are soft, thoroughly cooked and mushy but not falling apart.

Remove tomatoes and tomatillos with a slotted spoon, and place them in the jar of a blender or food processor and process until smooth.

Heat the oil in a large and deep pan over medium heat; once it is hot but not smoking, stir in the onion and cook until soft and translucent, for about 5 to 6 minutes.

Stir in the garlic and cook until the onion and garlic mixture becomes fragrant and lightly browned, about 1 minute.

Pour the tomato/tomatillo sauce on top and add the oregano, marjoram, thyme, salt, black pepper and the chipotle chiles in adobo sauce (if you want more heat add an entire chipotle chile in adobo sauce).

Let it simmer, stirring now and then, until it seasons and deepens to a deep red color, about 10 to 12 minutes. You may want to partially cover the pan as the sauce will want to jump out onto your burners.

Add the shredded chicken and combine it with the sauce. Let it cook, occasionally stirring, until the chicken has absorbed almost all of the juices and the mixture is moist but not juicy.

To assemble the Tostadas: Spread refried beans on a tostada, add the chicken tinga mixture, top with shredded lettuce, avocado slices, crumbled cheese and, if you want some, cream too.

You may also serve with salsa verde on the side.