

Chef John39s Chicken Tinga

Oscar · 29/09/2024



Prep Time

1 hr 30 mins

Dificult

Medium

Servings

6

Description

My version of chicken tinga is full of Mexican flavors and similar to the one with the red sauce that I order at my favorite taqueria. Can be used on tostadas or in burritos, quesadillas, flautas or tacos.

Ingredients

- 3 pounds skinless
- boneless chicken thighs - 4 cups chicken stock - 1 cup water - 1 large yellow onion
- halved - 3 peeled whole garlic cloves - 2 teaspoons kosher salt
- plus more to taste - ½ teaspoon dried oregano - 2 tablespoons olive oil - 1 large onion
- diced - 1 (7 ounce) can chipotle peppers in adobo sauce - 1 (28 ounce) can peeled plum tomatoes (preferably San Marzano) - 3 tablespoons chopped fresh cilantro
- or more to taste - 2 tablespoons crumbled cotija cheese
- or to taste

Instructions

1. Place chicken thighs
2. chicken stock
3. water
4. halved onion
5. garlic cloves
6. salt
7. and oregano in a large pot. Bring to a simmer over high heat; reduce to medium-low and cook
8. stirring occasionally
9. for 30 minutes. Remove from heat. Transfer onion halves to a bowl with a slotted spoon; transfer chicken thighs to a separate bowl. Pour broth through a strainer into a large bowl. Heat olive oil in the same pot over medium heat. Add diced onions and cook until beginning to soften
10. about 4 minutes. Transfer strained liquid to onions. Bring mixture to a boil over high heat; turn heat to medium-low; reduce broth by about half
11. 15 to 20 minutes. Transfer reserved boiled onions to a blender. Add chipotle peppers in adobo sauce. Swirl a bit of water in the can and add to the blender. Add tomatoes. Cover blender with the lid; pulse on and off until mixture is partially blended
12. then blend on medium speed until smooth
13. 1 or 2 minutes. Transfer to pot with broth and onions. Increase heat to medium-high. Simmer 15 minutes or so
14. depending on how thick you want the sauce. Reduce heat to medium-low. Tear chicken into bite-size pieces and add to the pot. Cook another 10 to 15 minutes. Transfer to a serving dish; garnish with cilantro and crumbled cotija cheese. Chef John Recipe Tips You can substitute 3 1/2 cups of any fresh or canned tomato product for the 28-ounce can of San Marzano tomatoes. Top with the usual suspects
15. like shredded cheese
16. chopped green onions
17. sour cream
18. etc.