

Slow Cooker Chicken Tinga

Oscar · 29/09/2024



Prep Time

3 hrs

Difficult

Medium

Servings

18

Description

A spicy chicken and chile dish A good friend of mine from Guadalajara who works hard to make this on the stove inspired me to make my own version in the slow cooker Serve on tostada shells and garnish with chopped cilantro and onions

Ingredients

- - 4 skinless
- boneless chicken breast halves - 1 onion
- chopped - 1 (15 ounce) can tomato sauce - 1 (7 ounce) can chipotle chile peppers in adobo sauce
- chopped and seeded - 2 fresh jalapeno peppers
- seeded and chopped - 2 cloves garlic
- minced - 1 teaspoon ground oregano - 1 teaspoon ground cumin - 1 teaspoon chili powder - ¼ teaspoon red pepper flakes - ¾ (1 pound) chorizo sausage

Instructions

1. Mix chicken
2. onion
3. tomato sauce
4. chipotle chile peppers in adobo sauce
5. jalapeno peppers
6. garlic
7. oregano
8. cumin
9. chili powder
10. and red pepper flakes in a slow cooker. Cook on Low until chicken is no longer pink in the center
11. 2 to 3 hours. Remove chicken from slow cooker and shred using 2 forks; return to the slow cooker. Heat a large skillet over medium-high heat. Cook and stir chorizo sausage in the hot skillet until browned and crumbly
12. 5 to 10 minutes; drain and discard grease. Stir chorizo into chicken mixture. Cook on Low for 45 minutes to 1 hour. Cook's Note Cooking times are approximate. My large slow cooker cooks very fast and the chicken only takes 2 hours. Your cooking time may vary.