



Birria de Pollo Chicken Birria

Oscar · 29/09/2024



Prep Time

10 mins

Dificult

Medium

Servings

1 hr 20 mins

Description

This birria de pollo is deeply flavorful rich hearty a little smoky and just plain delicious Birria is a Mexican stew that originated in Jalisco It is traditionally made with goat lamb or beef

Ingredients

- - 4 cups chicken broth - 4 dried guajillo chiles
- stemmed and seeded - 4 dried ancho chiles
- stemmed and seeded - 1 dried de árbol chile
- stemmed and seeded (Optional) - 3 tablespoons canola oil
- divided - 1 medium white onion
- quartered
- divided - 4 cloves garlic - 1 (14.5 ounce) can fire-roasted diced tomatoes - 2 tablespoons apple cider vinegar - 2 teaspoons kosher salt
- divided - 2 teaspoons ground cumin - 1 teaspoon dried oregano - ½ teaspoon ground black pepper - ¼ teaspoon ground cloves - 1 ½ pounds skinless
- boneless chicken breasts - 1 bay leaf - ¼ cup crispy tortilla strips (Optional) - 2 tablespoons chopped fresh cilantro
- or to taste - 6 lime wedges
- for serving

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Add chicken broth to a medium saucepan and bring to a boil over medium-high. Remove from heat and add dried chiles. Cover and let sit until chiles have softened
2. about 10 minutes. Dotdash Meredith Food Studios Meanwhile
3. heat 2 tablespoons of the oil in a large pot or Dutch oven over medium-high. Add 3 of the onion quarters
4. reserving the last quarter for later use
5. and garlic to pan. Cook
6. flipping once
7. until charred
8. about 6 minutes. Dotdash Meredith Food Studios Remove from heat (do not wipe out the pot)
9. and transfer onion and garlic to a blender. Add chicken broth
10. chiles
11. tomatoes
12. vinegar
13. 1 teaspoon salt
14. cumin
15. oregano
16. pepper
17. and cloves. Secure lid on blender
18. and remove center piece to allow steam to escape. Place a clean towel over opening. Process until combined
19. about 1 to 2 minutes. Dotdash Meredith Food Studios Pour through a fine mesh strainer into a large bowl. Dotdash Meredith Food Studios Season chicken with remaining 1 teaspoon salt. Add remaining 1 tablespoon oil in to the large pot; heat over medium-high. Add chicken; cook
20. flipping once
21. until golden brown
22. about 3 minutes per side. Dotdash Meredith Food Studios Pour blended chile mixture over meat chicken and top with bay leaf. Cover and cook over medium-low until chicken is cooked through
23. about 25 minutes. Dotdash Meredith Food Studios Meanwhile
24. chop remaining onion quarter. Set aside. Uncover pot
25. discard bay leaf
26. and remove chicken from chile mixture and shred. Divide shredded chicken evenly among 6 bowls
27. and ladle in the soup over chicken in bowls. Top with reserved chopped onion
28. tortilla strips
29. if desired
30. cilantro and serve with lime wedges. Dotdash Meredith Food Studios