



## Goya Shredded Chicken Tacos

Jacob · 29/09/2024



### Prep Time

50 mins

### Difficult

Medium

### Servings

4

### Description

Bone and skin are left on the chicken breasts so they're extra flavorful as they simmer in tomato sauce and a blend of savory seasonings

### Ingredients

- - 2 (8 ounce) cans Goya Tomato Sauce - 2 teaspoons Goya White Distilled Vinegar - 2 teaspoons Goya Minced Garlic - 3 ½ teaspoons ancho chile powder - 1 teaspoon Goya Ground Cumin - 2 teaspoons Goya Oregano Leaf - ½ teaspoon sugar - 2 tablespoons Goya Extra Virgin Olive Oil - 2 pounds bone-in
- skin-on chicken breasts - 1 pinch Goya Adobo with Pepper
- to taste - 1 (10 ounce) package Goya Corn Tortillas
- warmed - ¼ cup finely chopped white onion - 1 lime
- cut into wedges - 2 tablespoons coarsely chopped fresh cilantro - 1 dash Goya Hot Sauce

### Instructions

1. In medium bowl
2. mix together tomato sauce
3. vinegar
4. garlic
5. chili powder
6. cumin
7. oregano
8. and sugar. Season with Adobo; set aside. Heat oil in large skillet over medium-high heat. Season chicken with Adobo. Cook chicken
9. turning once
10. until light golden brown on both sides
11. about 5 minutes. Add reserved tomato sauce mixture to pan; bring to a boil (be careful
12. the tomato sauce can splatter). Lower heat to medium low. Simmer
13. covered
14. until cooked through (thermometer will register 170 degrees F when inserted into thickest part of breast)
15. flipping once
16. about 20 minutes. Transfer chicken to cutting board; reserve sauce in pan. Remove and discard bones and skin. Using two forks
17. shred chicken breast. Transfer chicken to skillet with sauce
18. mixing to combine; continue to cook until sauce reduces and blends into chicken
19. and mixture begins to caramelize
20. about 10 minutes more. Transfer chicken mixture to serving bowl. Spoon into warmed corn tortillas. Garnish with lettuce
21. tomatoes
22. avocados and/or onions
23. if desired. Sprinkle with hot sauce
24. if desired.