



CHICKEN TINGA TACOS

INGREDIENTS:

- 1 Tablespoon olive oil
- 1 onion (about one cup), diced
- 2 cloves garlic, minced
- 1 to 2 chipotle peppers in adobo sauce, chopped
- 1 teaspoon dried oregano
- 1/2 teaspoon ground cumin
- 3/4 cup canned crushed fire-roasted tomatoes (plain will do)
- 1/4 cup chicken stock
- 1/2 teaspoon kosher salt
- 3 cups shredded cooked chicken (rotisserie chicken works!)
- 8 to 10 - 6-inch corn tortillas
- Optional Garnishes:
 - 1/2 cup chopped fresh cilantro
 - 1/2 cup diced red onion
 - Crumbled cotija or queso fresco cheese
 - 1 lime, cut into wedges

INSTRUCTIONS:

1. Heat a large skillet over medium heat. Add the oil and onion and sauté for 4 minutes or until tender, stirring occasionally. Add garlic and cook for 30 seconds more. Stir in the chipotles, oregano, and cumin, and cook for 1 minute.
2. Add in the tomatoes, stock, and salt. Bring to a simmer, and cook for 7 minutes.
3. Place the tomato mixture in a high-powered or regular blender, and blend until smooth.
4. Return the blended sauce to the pan over low heat. Add the chicken, and cook for 5 minutes. Add salt to taste.
5. To assemble, top warmed tortillas with the chicken and garnish with your toppings of choice!



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