



Chicken Tinga & Añejo Huaraches

Prep time: 28 Cook Time: Servings: 12

Latino, Entrees, Corn Tortillas, Fine Dining, Casual Dining, FSR/QSR, Catering, Modern Mexican, Spice It Up

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
6" White Corn Tortilla	10630		12 each
Black Refried Beans		seasoned, warm	36 oz.
Spicy Chicken Tinga			48 oz.
Avocado		diced	3 cup
Queso Añejo Cheese		crumbled	1 1/2 cup
Lime Crema			1 1/2 cup
Cilantro		chopped	As needed

Instructions

1. To make Spicy Chicken Tinga, combine chicken thighs, tomatoes, onions, garlic, chipotle peppers with sauce, Worcestershire sauce, oregano and salt in half hotel pan. Cover tightly with foil and braise in preheated 350°F convection oven for 2 hours. Remove from oven, shred chicken, add cooked chorizo and combine well. Hold warm.
2. To prepare single serving, deep-fry tortilla for 30 - 45 seconds per side or until bubbly and golden. Drain on paper towel-lined sheet pan. Spread with 3 oz. seasoned black refried beans and layer with 4 oz. Spicy Chicken Tinga, ¼ cup avocado, 2 tbsp. queso añejo cheese, 2 tbsp. of lime crema and sprinkle with fresh cilantro as desired.



Spicy Chicken Tinga

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Chicken Thigh		skinless, boneless	2 lb.
Fire-Roasted Crusted Tomatoes			28 oz.
Onion		sliced	1 cup
Garlic		minced	2 Tbsp.
Chipotle Peppers In Adobo		chopped, with canning sauce	1/2 cup
Worcestershire Sauce			1 Tbsp.
Mexican Oregano		dried	1 1/2 tsp.
Salt			1 1/2 tsp.
Cayenne Pepper			1 tsp.
Cooked Mexican Chorizo		drained	6 oz.

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