

Chicken Tinga Tacos on the Wolf Range

Ingredients:

Pickled Red onion

- 1 red onion
- Fresh Lemon juice 1 cup
- Water 1 cup
- Salt 1 tsp

Chicken Tinga Tacos

- ¼ cup plus 2 Tbspoons of olive oil
- 2 pounds of boneless skinless chicken breast or a mixture of both breast and thighs
- 2 large onions
- 3 garlic cloves minced
- 2 ea. of canned chipotle peppers in Adobe
- 4 ripe Roma tomatoes whole
- 2 cups of chicken broth
- ½ bouillon cube
- Salt and pepper TT
- Fresh corn tortilla masa
- Cilantro 6 sprigs
- Watermelon radish 1

Method:

Pickled Red Onion

1. Thinly slice onion and place in a clean mason jar or deli cup.
2. Add all ingredients and shake well.
3. Refrigerate for at least 6 hours but best overnight. You can add slices of your favorite chili for a fiery kick.

Chicken Tinga Tacos

1. Preheat oven to 275 convection bake and set your broil to high
2. Cut tomatoes in half and peel and cut onions in quarters. Place on your roasting rack with garlic under your tomatoes and sprinkle with 3 tablespoons of olive oil. Place under broiler for 20 min or until charred.
3. Meanwhile heat a sauce pan with 3 tablespoons of oil. Thinly slice your second onion and cook until nice and translucent adding salt and pepper. Make sure to not add color to your onion this can make it bitter. Turn off heat and set aside.
4. Heat your griddle to 425 degrees, once hot add 3 tablespoons of oil and brown your seasoned chicken on both sides. Remove from heat and set aside.
5. Add your roasted veggies to a blender with broth or hot water with chipotle peppers and blend until smooth.
6. Place chicken into pot with onions and cover with liquid, bouillon cube and a pinch of salt and pepper. Bring to a simmer then place in your oven for 2 to 2½ hours. This will give you an easy to shred tender chicken. If pinched with time finish cooking chicken on stove top. Remove from liquid and shred. Once shredded place back into pan and you can bring it back to a simmer or until thickened.

Taco Assembly

Make fresh tortillas or you can use store bought. Add your chicken topped with pickled onions, radish, cilantro, and crumbled cheese.