

Hey Everybody! Today i made Chicken Tinga..This recipe is so easy to make but packed with lots of flavor very delicious.. This dish originates from the state of Puebla, Mexico and is shredded chicken with a tomato and chipotle pepper sauce. Typically this is served with Tostadas on refried beans garnished with cabbage, avocados, cilantro and sour cream. You can eat this by itself with rice or however you want.

Ingredients:

8 Chicken Thighs

9 oz Of Pork Chorizo

1 Onion

6 Tomatoes

3 Chipotle Chili Peppers

3 Cups Of Chicken Stock (From Boiling Chicken)

1 Tbsp Of Oregano

1 Tbsp Of Garlic Powder

Salt To Taste

Black Pepper To Taste