

Shredded Spicy Chicken Tostadas (Tinga)

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Ingredients

1 pound boneless skinless chicken breasts
1 tablespoon whole peppercorns
1 tablespoon salt
2 cloves garlic
 $\frac{1}{4}$ medium white onion
1 bay leaf
4 ounces raw pork chorizo, *see note
 $\frac{1}{2}$ large white onion, chopped
1 clove garlic, minced
1 pound tomatoes, boiled 30 seconds, peeled and seeded (I just peeled mine with a soft veggie peeler & seeded)
1 cup chopped tomatillos, husked and rinsed
2 tablespoons pureed chipotle
1 $\frac{1}{2}$ teaspoons kosher salt, plus more for seasoning
1 teaspoon freshly ground black pepper, plus more for seasoning
 $\frac{1}{2}$ teaspoon crumbled dried Mexican oregano
1 sprig fresh marjoram
1 sprig fresh thyme
288 grams Ole Corn Tostadas, or your favorite brand, 8 tostadas, **see note

Method

1. For the chicken: Place the chicken, peppercorns, salt, garlic, bay leaf and onion in a large heavy saucepan with 6 cups of water. Bring to a boil over high heat, and then reduce to a simmer over medium-low heat for 20 minutes. Turn the heat off and remove the chicken from the liquid. Reserve the broth for later use. Using 2 forks or clean hands, shred the chicken into a bowl and set aside.

2. For the tinga: In a large heavy sauté pan, cook the chorizo over medium heat until fully cooked, about 6 minutes. Add the onions and sauté until translucent and fragrant, about 3 minutes. Add the garlic and sauté for 1 minute. Add the tomatoes and cook for 1 minute. Add the tomatillos and cook for 1 minute. Add the chipotle, salt, pepper, Mexican oregano and the sprigs of marjoram and thyme. Add the shredded chicken. Continue cooking for another 3 minutes. Add between 1/2 cup and 1 cup of the chicken cooking liquid, depending on the thickness of the sauce. Cook for 5 more minutes. Remove the marjoram and thyme sprigs.

3. To assemble: Place equal amounts of tinga on each tostada. Serve immediately.

Notes

*Raw Chorizo Substitute

1/4 pound hot bulk pork sausage
1/4 tablespoon chopped fresh cilantro
1/2 tablespoon vinegar
1/2 teaspoon chili powder

Directions

Combine all ingredients and mix well.

** This filling would be good over rice, or in tacos or burritos!

Prep

- Prep: 15 Minutes
- Cook: 40 Minutes

Source: adapted from FoodNetwork.com (8 servings | 2 tostadas per serving)