

# Puebla Style Beef and Chorizo Stew with Chipotle

## Tinga Poblana

- 1 ½ lb (680 g) stewing beef, cooked in water, and shredded
- ½ cup reserved liquid from beef
- ¾ lb (340 g) Mexican chorizo
- ½ cup onion, finely chopped
- 1 clove of garlic, minced Salt and black pepper, to taste
- 1 tsp each dried oregano, thyme and marjoram
- 2 cups canned diced tomatoes, peeled, with juice
- 1 can smoked chipotle peppers, with sauce

In a large pot, fry chorizo, slicing into bite size pieces with a spatula. Remove chorizo onto a plate and reserve. Drain fat, leaving about 1 teaspoon in the pot; add onions and sauté over medium heat until translucent. In a small bowl, mix garlic with herbs and 1 tablespoon of liquid from the beef, then pour into the pot with the onions; stir and mix all the aromatics together for about 30 seconds. Add about ¼ cup of the reserved beef liquid, scrape the bottom of the pot with a spatula or wooden spoon. Add diced tomatoes with their juice, and continue cooking and stirring for a couple of minutes. Pour in ¼ cup of the sauce from the canned chipotles, the shredded beef, the rest of the reserved liquid, and the chorizo; stir and let simmer on low heat, partially covered for 10 minutes. Serve hot with chipotle peppers on the side, and warm tortillas.

Tinga Poblana is also used frequently as a filling for quesadillas, or empanadas.

