

## Puebla Style Chicken Stew- *Tinga de pollo*

### Ingredients

- 2 chicken breasts; cooked, bones and skin removed, and shredded
- 1 cup hot water, or broth from cooking chicken
- ¾ lb (340 g) Mexican chorizo sausage (homemade, or from store)
- 3-4 tomatoes; washed, blanched and peeled (optional), stem spot removed and chopped
- ½ cup onion; peeled and finely chopped
- 1 clove garlic; peeled and minced
- 2 bay leaves
- ½ tsp each dried thyme and marjoram
- 2-3 sweet or smoked *chipotle* peppers, with *adobo* (homemade, or from can)
- Salt and black pepper, to taste

Remove casing from chorizo, and cook in a large pan over medium heat, breaking up into small pieces. Once fully cooked and crispy, push to one side and tilt the pan the other way, to discard all but two tbsp of the fat. Transfer cooked chorizo to a bowl and reserve. Return the large pan with the reserved chorizo fat to the stove, over medium heat; add onions and sauté until translucent. Add garlic and cook for a few seconds, then add chopped tomatoes. Cook for five minutes, stirring, then add herbs, *chipotles* with their *adobo*, and hot water or broth. Bring to a boil, and continue cooking for another ten minutes, stirring occasionally. Add reserved chorizo and cooked chicken. Incorporate with the sauce, and adjust seasoning with salt and pepper, to taste, considering that the chorizo and *chipotles* are already salty. It is ready to serve once all is heated through. Serve with corn tortillas, and a side such as rice, or as shown below, refried beans topped with cheese:

