

RECIPE CARD

BY CHEF *LAURA GONZALEZ*

CHICKEN TINGA TOSTADA

INGREDIENTS

Pickled Onions:

- 2 red onions
- ½ cup distilled vinegar
- 3–4 limes
- 2 Tbsp salt
- 1 tsp crushed oregano
- 1 tsp sugar
- 1 cup warm water

Tostadas:

- Shortening
- Tortillas
- Salt, to taste

Chicken Tinga:

- 4 lbs chicken breast or thighs
- 2 lbs chorizo
- 2 white onions, diced
- 4 garlic cloves, minced
- 4 roasted tomatoes, diced
- 4 fresh Roma tomatoes, diced
- 1 Tbsp oregano
- 3 chipotle peppers
- Salt and pepper, to taste
- 2 qt water (or stock, if preferred)

PROCEDURES

Pickled Onions:

- Start by slicing the onions julienne, thinly.
- In a glass bowl, add the vinegar, lime juice, salt, oregano, and sugar. Mix to combine.
- Add the onions to the mixture, then slowly add warm water as desired.
- Set aside for a few minutes and let all the ingredients marinate.

Tostadas:

- Grab a pot and add the shortening.
- Heat to 300°F.
- Fry the tortillas until crisp, then season with salt.

Chicken Tinga:

- Begin by preparing all of your mise en place and setting up your workstation.
- In a pot, add the water and bring it to a boil. Add the chicken and cook for about 15 minutes if using breasts, or 30 minutes if using thighs.
- Remove the chicken and set aside. Continue prepping the remaining ingredients.
- Dice the onions, mince the garlic, and dice both the fresh and canned tomatoes.
- Once your mise en place is ready, heat a pan and sear the chorizo, letting it render. Cook for about 5–8 minutes, then add the garlic and onions.
- In a blender, add the canned tomatoes, chipotle peppers, ¼ of an onion, and 1 garlic clove. Blend until smooth and set aside.
- Shred the cooked chicken, then add it to the pan with the chorizo, onions, and garlic. Sear for about 3 minutes.
- Add the blended tomato mixture to the pan and stir to combine. Let simmer for 10–15 minutes, or until the liquid has reduced by about one-third.
- Set aside until ready to build your tostadas.