



CHICKEN TORTAS



Prep Time: 15 minutes

Cook Time: 10-15 minutes

Yield: 8 servings



- 8 boneless skinless chicken thighs
- 1-7 oz. can of Casa Fiesta Chipotle peppers
- 6 Tbsp. Cumin
- 3 Tbsp. Mexene Chili Powder
- 1 bunch of cilantro, chopped
- 1 medium onion, diced
- 2 cups of chicken broth
- 1 can of Casa Fiesta Jalapeño Relish
- 2 cloves of fresh minced garlic
- Salt and Pepper to taste
- 8 torta loaves or small sandwich rolls

In a blender, add the chipotle peppers, cumin, Mexene, $\frac{1}{2}$ of the cilantro, $\frac{1}{2}$ of the diced onion, chicken broth, Jalapeño Relish, and garlic. Blend on high for 30 seconds. Empty into a stock pot and add the chicken thighs. Bring to a boil and simmer uncovered for 2 hours or until the thighs are tender. Remove thighs from the liquid and allow to cool. When cool, shred by hand and return to the liquid mixture and keep warm. To assemble torta, add the chicken and dress with the remaining chopped onion and cilantro.

Quick