



Chicken tinga huaraches

Ingredients

Huaraches:

- 2.2 pounds of MASECA® Blue corn masa flour
- 4½ cups of water

Chicken tinga:

- ½ cup of oil
- 2 onions, thinly sliced

- 1.1 pounds of chicken breast
- 3 tomatoes
- 4 garlic cloves, finely chopped
- 1 cup of chicken broth
- 22 chipotle peppers in adobo sauce
- Salt to taste

Preparation

Huaraches:

1. Combine MASECA® Blue corn masa flour and water. Using your hands, knead for 2 minutes until you form a soft dough.
2. Divide masa in 22 portions and make masa balls. Press the masa balls with your hands to form thick tortillas in the shape of “huarache” or sandal (thick oval tortilla).
3. Cook huaraches in a hot griddle, you can add a little oil to slightly fry the huaraches. Make sure they are cooked on both sides. Set aside.

Chicken tinga:

1. In a hot pan, add oil and sauté onions.
2. Cook chicken breasts with salt. Shred and set aside. Set aside chicken broth.
3. In a blender, mix tomatoes, garlic, and chicken broth.
4. Add sauce to the pan with the cooked onion and season with salt and pepper to taste.
5. Add shredded chicken and boil for 5 minutes.
6. Serve chicken tinga on top of the huaraches and decorate with a chipotle pepper.