



Tinga de Pollo

PREP TIME
10 m

TOTAL TIME
50 m

YIELDS
4

INGREDIENTS

2 cans of GOYA® Tomato Sauce
2 tsp. GOYA® White Vinegar
2 tsp. GOYA® Minced Garlic
3½ tsp. ancho chili powder
1 tsp. GOYA® Ground Cumin
2 tsp. GOYA® Ground Oregano
½ tsp. sugar
GOYA® Adobo All-Purpose Seasoning with Pepper, to taste
2 tbsp. GOYA® Extra Virgin Olive Oil
2 lbs. bone-in, skin-on chicken breasts
12 pcs. GOYA® Corn Tortillas, heated according to package instructions

FOR THE GARNISH

Chopped Avocados (optional)
Coarsely chopped fresh cilantro (optional)
Shredded lettuce (optional)
Lime wedges (optional)
Finely chopped white onions (optional)
Chopped tomatoes (optional)
GOYA® Hot Sauce (optional)

DIRECTIONS

1. In medium bowl, mix together tomato sauce, vinegar, garlic, chili powder, cumin, oregano, and sugar. Season with Adobo; set aside.
2. Heat oil in large skillet over medium-high heat. Season chicken with Adobo. Cook chicken, turning once, until light golden brown on both sides, about 5 minutes. Add reserved tomato sauce mixture to pan; bring to a boil (be careful, the tomato sauce can splatter). Lower heat to medium low. Simmer, covered, flipping once, until chicken is cooked through (thermometer will register 165°F when inserted into thickest part of breast), about 20 minutes.
3. Transfer chicken to cutting board; reserve sauce in pan. Remove and discard bones and skin. Using two forks, shred chicken breast. Transfer chicken to skillet with sauce, mixing to combine; continue to cook until sauce reduces and blends into chicken, and mixture begins to caramelize, about 10 minutes more.
4. To serve, spoon shredded chicken onto tortillas. Garnish with desired toppings.