

— AMERICA'S —
TEST KITCHEN


Holland
America Line®

Holland America Line is a proud sponsor of America's Test Kitchen



Shredded Chicken Tacos (Tinga de Pollo)

SERVES 6

Shredded Chicken Tacos (Tinga de Pollo)

Serves 6

If you can't find cotija cheese, you can substitute crumbled feta.

CHICKEN

- 2 pounds boneless, skinless chicken thighs, trimmed**
- Salt and pepper**
- 2 tablespoons vegetable oil**
- 1 onion, halved and sliced thin**
- 3 garlic cloves, minced**
- 1 teaspoon ground cumin**
- ¼ teaspoon ground cinnamon**
- 1 (14.5-ounce) can fire-roasted diced tomatoes**
- ½ cup chicken broth**
- 2 tablespoons minced canned chipotle chile in adobo sauce plus 2 teaspoons adobo sauce**
- ½ teaspoon brown sugar**
- 1 teaspoon grated lime zest plus 2 tablespoons juice**

TACOS

- 12 (6-inch) corn tortillas, warmed**
- 1 avocado, halved, pitted, and cut into ½-inch pieces**
- 2 ounces cotija cheese, crumbled (½ cup)**
- 6 scallions, minced**
- Minced fresh cilantro**
- Lime wedges**

1. FOR THE CHICKEN: Pat chicken dry with paper towels and season with salt and pepper. Heat 1 tablespoon oil in large Dutch oven over medium-high heat until shimmering. Add half of chicken and brown on both sides, 3 to 4 minutes per side. Transfer to large plate. Repeat with remaining chicken.

2. Reduce heat to medium, add remaining 1 tablespoon oil to now-empty pot, and heat until shimmering. Add onion and cook, stirring frequently, until browned, about 5 minutes. Add garlic, cumin, and cinnamon and cook until fragrant, about 1 minute. Add tomatoes and their juice, broth, chipotle and adobo sauce, and sugar and bring to boil, scraping up any browned bits.

3. Return chicken to pot, reduce heat to medium-low, cover, and simmer until meat registers 195 degrees, 15 to 20 minutes, flipping chicken after 5 minutes. Transfer chicken to cutting board.

4. Transfer cooking liquid to blender and process until smooth, 15 to 30 seconds. Return sauce to pot. When cool enough to handle, use 2 forks to shred chicken into bite-size pieces. Return chicken to pot with sauce. Cook over medium heat, stirring frequently, until sauce is thickened and clings to chicken, about 10 minutes. Stir in lime zest and juice. Season with salt and pepper to taste.

5. FOR THE TACOS: Spoon chicken into center of each warm tortilla and serve, passing avocado, cotija, scallions, cilantro, and lime wedges separately.