Pollo Con Chipotle (Chicken with Chipotle) from Miguelina's Kitchen

Prep Time: 10 minutes Cooking Time: 20 minutes

Total: 30 minutes

(serves 4)

Ingredients:

1 # boneless skinless chicken thighs

4 cloves garlic

1 large onion

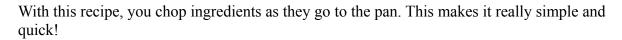
5 roma tomatoes

2 TBS vegetable oil (your choice)

2 TBS of SIETE brand Chipotle Hot Sauce (less for mild, more for extra spicy)

(or 2 TBS of Chipotle in Adobo Sauce from Mexican grocery store)

1 tsp Sea Salt (or more to taste)



- 1. Place a skillet on the stove, turn heat to medium and add the vegetable oil.
- 2. Cut chicken the thighs in large chunks (4 to 6 pieces each) and add directly to the pan.
- 3. Add the salt now
- 4. While the chicken starts to cook, mince garlic and add directly to the pan. Stir.
- 5. Chop the onion into large chunks and add to the pan. Stir.
- 6. Chop tomatoes in 6 pieces and add to the pan. Stir.
- 7. Add chipotle. Stir and bring it to a boil. check for salt,
- 8. Cover the skillet with a lid and turn heat down to a simmer. Cook for 20 minutes until chicken is cooked through.
- 9. Taste for salt and spice, adding more salt and or hot sauce if needed.
- 10. and adjust if needed.
- 11. Serve as a platter with white rice, fried beans, and tortillas (Corn or flour tortillas, your choice)

SHOPPING LIST:

1 pkg Boneless Skinless Chicken Thighs

1 head garlic

1 large yellow onion

5 Roma Tomatoes

1 bottle SIETE brand Chipotle Hot Sauce or a can of Chipotle en Adobo (from Mexican store)

Also needed: vegetable oil and salt

1 pkg Tortillas

White Rice

Refried Beans (canned, or make your own from whole canned beans)

