

MAKE IT!

Chicken Tacos with Roasted Tomatillo Salsa

INGREDIENTS

SERVES 4

- 8 chicken thighs
- 2 teaspoons salt
- 1 tablespoon vegetable oil
- 2 cups chicken stock
- 1 jar American Spoon Roasted Tomatillo Salsa
- 1 medium white onion, cut in ½-inch strips
- 2 poblano chile peppers, cut in ½-inch strips
- 1 cup queso fresco, crumbled
- ½ cup radishes, sliced thin
- ¼ cup cilantro leaves
- 1 package flour tortillas

INSTRUCTIONS

Difficulty: Easy

Cook time: 60 minutes

Preparation time: 10 minutes

1. Heat oil in a large skillet over high heat. Season both sides of the chicken with salt. When the oil begins to shimmer, add the chicken to the pan, skin side down. Reduce the heat to medium and cook until the skin is nicely browned, about 5 minutes. Flip the chicken and add the stock and half the salsa to the pan. Bring the liquid to a simmer and cook until the meat is tender and falling off the bone, about 35 minutes.
2. Remove the chicken from the skillet and bring the braising liquid to a boil. Add the poblanos and onions and cook until the vegetables are tender and the liquid is reduced by half, about 10 minutes.
3. While the onions and peppers cook, pull the chicken into bite size chunks with a pair of forks, discarding skin and bone. Return pulled chicken to the pan, stir to combine, and then remove from heat.
4. Heat a dry skillet over medium-high. Toast the tortillas individually until warm and slightly charred, about 20-30 seconds a side.
5. To serve, spoon chicken into the tortillas and top with the queso fresco, radish, and cilantro.

