



CHICKEN TINGA SOFT TACOS

Our traditional Chipotle Chicken Tinga family recipe is made with light and dark shredded chicken meat, simmered in a rich and zesty tomato and chipotle sauce until infused with a delicious smoky and spicy flavor. This heat-and-serve dish meat makes preparing a family meal both easy and convenient.



8

Minutes
Prep Time



15

Minutes
Cook Time



8 TACOS

Servings

INGREDIENTS

- 1 lb. Package Del Real Foods® Chipotle Chicken Tinga
- 2 Green Bell Peppers, cut into 1/4 inch strips
- 1/2 Jalapeno Chili, diced (optional)
- 1/2 onion, cut in 1/4 inch strips
- 1 Roma Tomato, diced
- 2/3 cups Vegetable Oil
- 8 Flour Tortillas

PREPARATION

Set a non-stick skillet over medium heat. Add oil to skillet followed by onion. Cook stirring regularly until golden (about 7 minutes). Meanwhile, heat up Chicken Tinga following heating instructions on the package. Add diced tomato and peppers; cook for about 2 more minutes. Add Del Real Foods® Chipotle Chicken Tinga and mix well. Use salt and pepper for seasoning. Warm tortillas and place about 3 oz. of the Chicken Tinga mixture to each tortilla.