



# Chipotle Chicken Tacos

🕒 160–180 Min   

## Preparation

- 1 Preheat the oven to 200 °C. Chop the onion and tomato. Add onion, tomato, garlic, pickled chili peppers, Kotányi seasoning, and pineapple juice to a blender. Blend until smooth.
- 2 Heat a little oil in a pot over medium-high heat. Add the chicken and sear for 2–3 minutes on each side until lightly browned. Pour in the blended mixture and add the stock. Bring to a boil, cover, and transfer to the oven for 2 hours.
- 3 Remove the chicken and let it cool slightly, then shred it using forks or your hands. Skim off some of the fat from the sauce and strain it. Return the meat to half of the strained sauce and mix.
- 4 For the salsa, finely chop the onion and roughly chop the pineapple. Combine with lime zest and juice, hot sauce, salt, and pepper, then mix well.
- 5 Heat a pan over medium-high heat. Dip the tortillas into the reserved fat from the meat, then place them in the pan and cook for about 30 seconds. Flip, add cheese and chicken, fold, and cook briefly on both sides until crispy. Serve with the remaining sauce and salsa.

## Ingredients 12 Portions

♦ = Kotányi Produkte

600 g	Boneless chicken thighs, skinless
2 tbsp	Oil
1	Onion
1	Tomato
1 Package	Tex Mex seasoning
6	Pickled chili peppers
100 ml	Pineapple juice
400 ml	Chicken stock

### Pineapple salsa

120 g	Pineapple (fresh or canned)
1 tbsp	Finely chopped red onion
	Zest and juice of lime
1 tsp	Hot sauce

### To serve

12	Taco tortillas
150 g	Mozzarella

