



## Tostadas de Tinga

Julia Mendoza

### Ingredients

- 3 Large sliced onions (sliced)
- 2 chicken breasts (cooked and shredded)
- 5 fresh tomatoes
- 2 cloves of garlic
- Chipotle in adobo sauce (the amount desired)
- 1 tbsp of chicken bouillon
- 2 Bay leaves
- Dry oregano (to taste)
- Pepper (to taste)
- Cooking oil
- Lettuce (chopped)
- Sour cream
- Queso fresco (fresh cheese shredded)
- Corn tostadas

### Instructions

1. Boil tomatoes
2. Blend garlic, tomatoes, chicken bouillon, chipotle, bay leaves, pinch of oregano, pepper.
3. Add oil to pan and sauté onions until transparent.
4. Add shredded chicken and cook for a few minutes.
5. Add tomato sauce to chicken/onion and let boil for 10-15 minutes or until liquid has almost evaporated.

### Serve

On a tostada, serve chicken mixture and top with lettuce, sour cream and cheese.