

Instant Pot Mexican Chicken Tinga

8 servings • Category: Dinner • By: robin • Generated by Nutrifax

Ingredients

- 3 lb Chicken (skin (drumsticks and thighs), raw)
- 1/2 large Onion (raw)
- 2 clove Garlic (raw)
- 1 1/4 tsp Salt (table)
- 1 tsp, leaves Spices (oregano, dried)
- 1 tsp, whole Spices (cumin seed)
- 1/8 tsp Spices (cloves, ground)
- 2 tbsp Vinegar (cider)
- 1/2 tsp, crumbled Spices (bay leaf)
- 2 cup Tomatoes (canned, red, ripe, diced)
- 3 tbsp Sauce (adobo fresco)

Instructions

1. Add chicken thighs, onion, and garlic cloves to the Instant Pot.
2. Pour in the fire-roasted tomatoes with their juice.
3. Add salt, oregano, ground cumin, clove, apple cider vinegar, bay leaf, and chipotle peppers in adobo sauce.
4. Stir well to combine.
5. Close the lid and set the Instant Pot to high pressure for 9-15 minutes.
6. Allow natural pressure release for 10 minutes, then quick release remaining pressure.
7. Remove the bay leaf.
8. Shred the chicken with two forks directly in the pot.
9. Stir to combine and serve.