

Beer and Tomato Braised Chicken Tacos



Preparation time: 420 min

Difficulty: Medium

Meat

- Boneless Skinless Chicken Breasts or Boneless Thighs: 3 pounds

For this recipe we used:

Tomato Sauce 1 Cup

Condiment

- Avocados and lime wedges: to taste
- Charred Corn: to taste
- Charred Flour or Corn Tortillas: to taste
- Cilantro: to taste
- Radishes: to taste
- Red Cabbage: to taste
- Red Onions: to taste

Filling

- All Spice: 1/2 teaspoon
- Bay leaf: 1
- Beer Bottle: 8 ounces
- Chili Powder: 2 teaspoons
- Chipotle Chilies in Adobo: 2
- Coriander: 1 teaspoon
- Cumin: 1 teaspoon
- Garlic Cloves: 3 Mashed Cloves
- Garlic Powder: 1.2 tsp
- Jalapeño: 1
- Olive oil or Avocado Oil: 2 tablespoons
- Pomi Tomato Sauce: 1 cup
- Purple Onion: 1 Large
- Salt and Pepper: To taste
- Smoked Paprika: 2 teaspoons



Preparation

- In a bowl toss the chicken with all the spices and 1 tbs of olive oil until it's all coated.
- Heat your dutch oven or heavy pot over medium high heat. Add olive oil, Once sizzling , add the chicken and sear on both sides, about 3-4 minutes per side (don't overcrowd your pan so you can get a nice sear). Once seared on both sides add the onions, garlic, bay leaf, and the jalapeño leaving it whole or chop it up if you like more heat. Cook for a minute to combine. Deglaze the Pan with beer or chicken stock. Scrape up any browned bits from the bottom of the pan, add tomatoes sauce and chili's in adobo sauce (if you are using) cover and simmer for 35-45 minutes or until the chicken is tender and cooked through.
- Once the chicken is cooked through shred with two forks. If the sauce gets too thick, add a splash of water or chicken stock.
- Serve the shredded chicken in warm corn or flour tortillas.
- The toppings options are endless when it comes to tacos. Some of the classics: cheddar or jalapeños cheese, cojita cheese is delicious here too, avocados, salsa, roasted corn, and shredded lettuce.

RECIPE NOTES

*To make the shredded chicken in the crockpot, add all the ingredients for the tacos to your crockpot. Cover and cook on low for 6-8 hours or high 4-6 hours. Shred the chicken and return to the crockpot. You can also broil your

chicken under the broiler for delicious crispy Bits

*This recipe can also be made in the instant pot. Follow your instant pot directions to cooking boneless chicken.