



Pollo Adobado is one of the more traditional dishes in Mexican Cuisine and is widely enjoyed coast to coast.

Ingredients

- 1 oz. canola oil
- 4 each garlic cloves
- 1 tsp Mexican oregano, dried
- ½ tsp black pepper, ground
- 1 Tbsp cumin, ground
- 1 tsp cloves, ground
- 1 cup of water
- 5 each ancho chiles, reconstituted with hot water
- 1 Tbsp raw sugar or agave syrup
- 1 oz apple cider vinegar (preferably organic)
- 1 pack of Casa Bonita Yellow or White Corn Tortillas

Chicken

- 5 lbs. chicken thighs, skin on, bone in
- 1 yellow onion
- 1 carrot, peeled
- 1 poblano chile
- 6 cups of water
- ½ cup adobo paste, achiote paste can be use as a substitute.
- 2 key limes
- 2 Tbsp sesame seeds, toasted

Instructions

1. Season the chicken thighs with salt, preferably half an hour in advance.
2. Sear the chicken thighs on both sides.
3. Add the vegetables and water.
4. Cover and place in a 300-degree oven for two hours, or until meat is falling off the bone.
5. Remove all of the skin and bones from the meat and shred.
6. Fold the adobo paste into the shredded chicken.
7. Taste for salt, it will need some. Put the chicken into warm **Casa Bonita Corn Tortillas**, garnish with onions, cilantro and avocado and enjoy.