

Caldo Tlalpeño



Ingredients:

- 1.5 lbs boneless, skinless chicken thigh
 - 5 medium tomatoes
 - 3 garlic cloves
- 1 jalapeno, halved and seeded
 - cilantro
 - 1 white onion
- 3 chipotle peppers in adobo
 - 1 can of garbanzo beans
- 2 medium carrots cut into matchsticks
 - 2 cups green beans
 - lime wedges
- 1 serrano pepper finely diced
 - 1 avocado

Directions

1. Season chicken with salt and put it in a pot with 6 cups of water. Bring to a boil and then simmer for 30 minutes. Reserve the broth. Shred and reserve the meat.
2. In a medium sauce pan, cover tomatoes, garlic, jalapeno, and 3 sprigs of cilantro with water. Bring to a boil and then simmer for 10 minutes. Drain all but ½ cup of water and puree. Add, ½ of an onion and the chipotle peppers and puree again
3. Add 2T oil to a large stock pot, and cook the puree until thickened, ten minutes over medium high heat.
4. Add the reserved broth and bring to a boil. Add the garbanzo beans, carrots, and green beans. Return to a boil and then simmer for 10 minutes. Add shredded chicken and continue to simmer for an additional 10 minutes.
5. Garnish with finely chopped white onion, serrano pepper, cilantro, avocado, and lime wedges.