



Sweet Chipotle Chicken

Ingredients

Chicken

- 2 tablespoons [Fustini's Peperoncino Garlic Crush olive oil](#)
- 1 cup white onion, finely diced
- 1 jalapeno, finely diced
- 1 garlic clove, minced
- 2 Roma tomatoes, peeled, seeded, and fine chop
- salt
- bay leaf
- 1/4 cup Sweet Chipotle Sauce
- 1 teaspoon [Fustini's 12 Year White balsamic](#)
- fresh thyme
- 2 cups cooked shredded chicken breast
- flour or corn tortillas

Sweet Chipotle Sauce

- 1 tablespoon [Fustini's Chipotle olive oil](#)
- 1/2 cup white onion, small dice
- 2 garlic cloves, minced
- 1 can chipotle chiles in adobo
- 1/2 cup fresh-squeezed orange juice
- 1/2 cup [Fustini's Sherry Reserva Vinegar](#)
- 1/2 cup tomato paste
- 1/2 cup ketchup
- 3 tablespoons honey
- salt and pepper

Garnishes

- julienne jicama
- supreme of orange
- shredded iceberg lettuce
- diced tomato
- [Border Guacamole](#)
- crème Fraiche
- chipotle slaw

Directions

Step 1.

Heat oil in a large skillet and add onion. Sweat onion over moderate heat and add jalapeno. Add garlic and cook for 30 seconds.

Add tomato, salt, bay leaf, Sweet Chipotle Sauce, vinegar, and thyme, and bring to a simmer.

Cook over low heat until slightly thickened - 10 minutes.

Add chicken and stir to coat. Cook until the chicken is hot and all liquid is gone. Serve with corn or flour tortillas and the following garnishes.

Step 2. Sweet Chipotle Sauce

Heat Fustini's Chipotle oil in a large skillet over moderate heat. Add onion and garlic and sauté, stirring constantly until soft - 3 minutes. Add all the rest of the ingredients and bring to a simmer. Cook for 20 minutes until all is soft. Blend in batches and press through a fine-mesh sieve and reserve.