

SPICY MANGO-LIME SHREDDED CHICKEN

Serves 4 to 6

1 jar (350 gr) of CHEZWaWa small-batch Salsa Verde **
4 skinless, boneless chicken breast halves or chicken thighs
2 chicken broth cubes in about 500ml of water
1 teaspoon cinnamon
1 teaspoon oregano
½ teaspoon cumin powder
¼ teaspoon cloves powder (clou de girofle)
½ teaspoon salt
1 teaspoon brown sugar
1 large garlic clove
1 tablespoon apple cider vinegar
150 grams diced mango (fresh or canned)
Juice of 1 lime
2 teaspoons maizena (corn starch)

In a medium sized pot, simmer the chicken together with the broth cubes in water, over medium-low heat, until the chicken is no longer pink inside (about 12-15 minutes). Remove chicken from the bowl and shred it when cooled, then cover and let stand while making the sauce. Reserve the broth.

In a large pot, add the jar of Salsa Verde, about 250ml of the reserved chicken broth, all the spices, brown sugar, garlic, vinegar, and half of the mango. Bring to a boil and simmer uncovered (low heat) to reduce for 10 minutes.

Take off the heat and use a blender (work in batches) or a hand-blender to blend all together until smooth.

Put back on the heat and add the rest of the mango, the lime juice, maizena and the shredded chicken. Simmer uncovered on low heat for another 15 to 20 minutes to reduce liquid and mix the flavors.

Serve over rice, or can also be used as a taco filling for corn tortillas **.

** *Ingredient usually available at Pequeña Tienda at CHEZWaWa-Châtelain.*