



M A Y

# SPICE CLUB

THIS MONTH'S SPICE IS

**MEXICAN OREGANO**

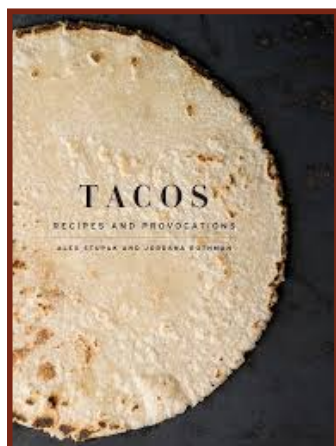


"MEXICAN OREGANO IS AN ENTIRELY DIFFERENT PLANT (THAN MEDITERRANEAN OREGANO): A BOTANICAL COUSIN OF LEMON VERBENA, IT TASTES CITRUSY WITH A BIT OF A TARRAGON LICORICE FLAVOR."

-FROM *TACOS: RECIPES AND PROVOCATIONS*  
BY ALEX STUPAK AND JORDANA ROTHMAN

(FIND THIS BOOK IN OUR NONFICTION SECTION AT THE LIBRARY)

## RECOMMENDED MATERIALS AT THE LIBRARY



**DANVERS**  
TOWNSHIP LIBRARY



# Chicken Tinga

## INGREDIENTS

- 2 lbs. boneless, skinless chicken thighs
- 3 tbsps. neutral oil, divided
- 1.5 lbs. Roma tomatoes, cored and halved
- 2 yellow onions, peeled and halved
- 6-7 garlic cloves, smashed
- ½ cup low sodium chicken broth
- ½ cup orange juice
- 1 tbsp. Mexican oregano
- 1 tbsp. ground coriander
- 1 Mexican-style adobo
- ½ can or 3.5 oz chipotle in adobo (La Morena brand recommended)
- 2 tbsp. Pacific flake sea salt



1. Preheat oven to 450. Prepare vegetables for sauce. Toss tomatoes, onion and garlic in 2 tablespoons of oil and 1 tablespoon salt. Lay them on sheet tray and put in the oven until highly caramelized – almost black. Approximately 25 minutes. Remove from oven and place on cooling rack.
2. While vegetables are roasting, prepare chicken. Heat remaining oil in a skillet, season chicken thighs with remaining 1 tablespoon salt, and brown thighs on each side. Place partially cooked chicken in a 9x13 baking dish.
3. Once vegetables are roasted and relatively cool, place in blender along with liquids, chipotle in adobo, Mexican-style Adobo, oregano, coriander, and salt. Blend on high until a smooth sauce forms.
4. Turn oven down to 350. Pour sauce over chicken and cover baking dish with aluminum foil. Cook for approximately one hour. Remove foil and cook for another 20-30 minutes uncovered. Remove pan from oven, allow chicken to rest, and shred chicken with tongs or two forks.

RECIPE FROM OAK TOWN SPICE SHOP  
OAKTOWNSPICESHOP.COM/

**DANVERS**

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