

Slow-Cooked Chipotle Chicken



A simple but flavour-packed roast chicken, with so many uses. Add this Mexican chicken to tacos, nachos, burrito bowls, chicken enchiladas, soup or bake with a cornbread top.

Recipe supplied by Heinz.

Ingredients

- 1 large onion, sliced into rings
- 1.75-2kg whole chicken
- 2 tbsp chipotle in adobo sauce*
- 1 tbsp olive oil
- 2 garlic cloves, crushed
- 1 tsp salt flakes
- 420g can Heinz Big Red Condensed Tomato Soup
- 420g can pinto beans, drained (optional)
- Coriander leaves, spring onions and guacamole, to serve

Method:

1. Layer the onion slices in the base of an oven safe dish with a tight-fitting lid.
2. Pat chicken dry and place on top of the onions. Combine the chipotle, oil, garlic and salt.
3. Rub all over the chicken. Add $\frac{1}{4}$ cup water to base of pan. Cover and slow cook for 2 hours.
4. Allow to cool then pull the meat from the bone. Combine the meat and reserved juices with the Heinz Big Red and pinto beans, if using. Heat through before serving.
5. Serve topped with coriander leaves, spring onions and guacamole.