

Chipotle Chicken Tamales

by Jamie @ Love Bakes Good Cakes

Prep Time: 1 hour

Cook Time: 3 hours

Yield: about 60 tamales

Ingredients

- About 65 dried corn husks

For the masa:

- 7 cups instant corn masa
- 1¼ cups lard or shortening
- 1 tsp. adobo sauce (from 7 oz. can LA MORENA Chipotle Peppers in Adobo)
- 1 tsp. salt
- ½ tsp. baking powder
- 6-7 cups chicken broth

For the filling:

- 1 small onion, cut into wedges
- 2 chipotle peppers in adobo sauce (from 7 oz can of LA MORENA Chipotle Peppers in Adobo)
- 2 cloves garlic, finely minced
- 2½ cups chicken broth
- 1 can (14.5 oz) fire roasted diced tomatoes, drained
- ¼ cup tomato sauce
- 2 tsp. chicken bouillon granules
- ½ tsp. dried oregano leaves
- ¼ tsp. salt
- 4 cups shredded cooked chicken breast

Instructions

1. Pull ¼-inch strings from 4 or 5 of the corn husks to wrap tamales; set aside.
2. In a large pot or bowl, cover corn husks (including pulled strings) with warm water and let stand until pliable, at least one hour. You may need to place a plate or similar object on top to keep them submerged.
3. Meanwhile, in the bowl of an electric mixer, combine all tamale dough ingredients, starting with 6 cups broth. Beat with electric mixer until well combined, adding chicken broth as needed (if necessary) to make a soft dough.
In blender, place all filling ingredients except chicken. Cover; blend until smooth.

4. In 3-quart saucepan, add about two-thirds of the tomato mixture from the blender. Cook about 10 minutes, stirring occasionally, until hot. Stir in chicken; cook over medium-low heat about 15 minutes, stirring occasionally, until mixture thickens and the liquid is reduced.

5. Drain corn husks; pat dry with paper towels. Working one at a time, place a corn husk on work surface. Place about 3 tablespoons of tamale dough on larger end of husk and spread into a rectangle approximately 1/4 inch thick, leaving a 1-inch border around edges of husk. Place a heaping tablespoon of filling in a line down center of dough. Fold over sides of husk so dough surrounds filling, then fold bottom of husk up and secure closed by tying a thin strip pulled from another husk around tamale. Repeat with remaining husks, dough, and filling.

6. Fill a large pot with water to 1-inch below steamer insert. Rest tamales upright in a steamer insert or on rack above the water level. Cover and bring to a boil. Reduce heat to medium-low and allow to steam until dough is cooked through and pulls away easily from the husk, about 1 hour. Add more water, if necessary. Remove tamales from steamer and let rest until dough firms up, about 15 minutes.

7. About 20 minutes before serving, heat up the remaining tomato sauce over medium-low heat, stirring occasionally.

8. Carefully unfold each tamale by removing string and opening husk. Spoon reserved sauce over each tamale, if desired.

**** NOTE:** Store tamales in refrigerator for up to a week or freeze for up to four months. Defrost and reheat tamales in steamer until warmed through or in microwave on high for 2 minutes.