



Orange-Guajillo Chili Pulled Chicken

PULLED PORK from Sinaloa, Mexico, inspired this dish, but we use chicken for faster cooking. Serve with tortillas, onion, radishes and queso fresco. In a large skillet over medium-high, toast **5 medium guajillo chilies** (stemmed, seeded, torn into 1-inch pieces), pressing with a spatula and flipping halfway through, until fragrant, about 1 minute. Transfer to a bowl and add **1½ cups orange juice**. Let stand until softened, 10 minutes. Transfer to a blender. Add 5 garlic cloves (peeled), 2 tablespoons white vinegar, **2 teaspoons ground coriander**, 2 teaspoons honey, **1 teaspoon dried oregano** and 1 teaspoon kosher salt; puree until smooth, about 30 seconds. Pour into the skillet and bring to a boil. Nestle **2 pounds boneless, skinless chicken thighs** (trimmed) into the sauce. Cover and cook over medium-low, stirring and flipping halfway through, until tender, about 20 minutes. Set the chicken on a plate until cool enough to handle, then shred into bite-size pieces. Meanwhile, simmer the sauce over medium-high, stirring, until reduced to 1 cup, about 10 minutes. Stir the chicken into the sauce, then taste and season with salt. ♦