

TINGA DE POLLO

Ingredients:

- 1/2 chicken breast
- 1 tomato
- 1/2 onion
- 2 chipotles chili (hot peppers, If you don't have them you can use a non-spicy pepper and add some spicy powder)
- 1 garlic clove
- Spices you like
- Salt
- Oil

Preparation:

Boil the chicken breasts in unsalted water. While the chicken is cooking, slice the onions. Heat up the oil in a large pan and add the onion. Cook them until soft and translucent for about 5-6 minutes. Add the tomatoes (or tomato sauce), garlic, salt, pepper, and 2-3 chipotle chiles. Add the chicken finely cut and mix. Add oregano, marjoram, thyme and after 5 minutes turn off the fire.

If you want this to become a filling for your pasta, mix everything in a food processor, and drain it (you don't want a liquid filling). Store the liquid in the pan you will use to cook the sauce. We cooked in this liquid, slowly and over low heat, the cherry tomatoes cut in half.

RAVIOLI

Ingredients for 2 people:

- 200g all-purpose flour
- 2 eggs
- salt optional
- filling

Preparation

PASTA DOUGH: Place the flour on a board or in a bowl. Make a hole in the center and crack the eggs into it. Beat the eggs with a fork or your fingers until smooth. Using the tips of your fingers, mix the eggs with the flour, incorporating a little at a time, until everything is combined. Knead the pieces of dough together until you have one big smooth piece of dough. Keep kneading on the board: bash the dough about a bit with your hands, squashing it into the table, reshaping it, pulling it, stretching it, squashing it again. The dough is ready when your pasta starts to feel smooth and silky

instead of rough and floury. Form smaller balls of dough and pass them in the pasta machine, starting with the thickest and gradually shrinking, until reaching the desired thickness depending on the type of dough you want to make.

If you don't have a pasta maker, you can roll it out with a rolling pin.

The dough balls can be kept in transparent film, closed in an airtight container, in the fridge for a couple of days. Or they can be frozen.

Filled pasta: place the pasta sheets on the table, drop the filling mixture on the dough by teaspoonfuls about two centimeters apart. Cover the filling with the top sheet of pasta, pressing out the air from around each portion of filling. Press firmly around the filling to seal. Cut into individual ravioli with a knife, a ravioli stamp, a ravioli cutter, or a glass. Make sure that the edges are sealed. You can use a fork to press again and decorate your ravioli. Cook uncovered in boiling salted water, stirring occasionally, until the ravioli float to the top. Drain and serve with a sauce.