

Cheesy Chipotle Chicken Pasta Casserole with Avocado



Serves 8

Ingredients

- 1½ pounds ripe tomatoes
- 2 garlic cloves
- ½ cup coarsely chopped white onion
- ¾ teaspoon kosher or coarse sea salt, plus more to taste to season chicken
- ¼ teaspoon freshly ground black pepper, plus more to taste to season chicken
- 2 tablespoons sauce from chipotle in adobo, or to taste
- 1 chipotle chili in adobo sauce, seeded, or to taste, optional
- 6 to 8 boneless skinless chicken thighs
- 1 teaspoon dried oregano
- 6 tablespoons vegetable oil, divided
- 1 lb. penne or elbow pasta
- 3 cups chicken broth, homemade or store bought
- 3 cups, 12 oz., grated melting cheese such as Oaxaca, Monterey Jack or Mozzarella
- 1 ripe avocado, halved, pitted, peeled and cut into slices, for garnish
- Mexican cream, Latin-style cream, crème fraiche or sour cream. Optional for garnish

Preparation

1. Place tomatoes and garlic in a medium or 3-quart saucepan and cover with water.
2. Set over medium-high heat and simmer until the tomatoes are thoroughly cooked and the skins have

