

Chicken Adovada with Crunchy Corn Tortilla Chips

Ingredients:

- 2 1/4 oz. red chili peppers, dried
- 2 1/4 cup chicken stock
- 3/4 tsp. garlic cloves, fresh, peeled, minced
- 1 1/2 tbsp. cider vinegar
- 3/4 tsp. oregano, dried, crumbled
- 3/8 tsp. kosher salt
- 2 1/4 lb. chicken thighs, boneless, skinless
- 6 3/4 oz. vidalia onions, fresh, chopped
- 2 1/4 ea. tortilla, corn, 6"
- 2 1/4 oz. yellow onions, fresh, sliced, thin
- 1 1/2 tbsp. cilantro, fresh, chopped
- 1 1/2 spray (1 sec/spray) oil, cooking spray

Preparation:

1. Use New Mexico whole dried chiles. Stem and seed the chilies, then take the weight as stated above. Toast each chile in a medium hot dry pan or on a flat top until the color deepens but do not burn or the sauce will be bitter, about 20 to 30 seconds total. Do not use any of the seeds that fall out during the toasting. Heat chicken stock (note: water may be used in place of chicken stock), chilies, oregano, garlic, vinegar, salt and simmer for 5 to 10 minutes. Remove from stove and cool slightly. Pour into a blender and puree smooth. Note: this may be done ahead of time and refrigerated.
2. Trim all excess fat from chicken. Weight is cleaned chicken. Cut chicken into 1 1/2 inch cubes. In a large braiser that will fit in the oven, add chicken pieces, onions, and pureed sauce. Stir to combine. Heat on stove to bring up to a simmer before baking. No need to cook the chicken through as it will finish in the sauce in the oven. Bake covered in 350° oven for 30 to 45 minutes. Stir once or twice during the cooking process. Simmer uncovered for 10 additional minutes or until sauce is reduced slightly. Skim any oily fat that rises to the surface after cooking. NOTE: It is best to cook this in the oven. If using a steam jacketed kettle or on the stove top, cook very low and add additional water if the sauce reduces too much.
3. Meanwhile, cut tortillas in half and then julienne. Spray lightly with pan spray and bake in 350° oven until crisp. This must be made daily and is an optional topping. Garnish with 6 to 8 thin strips of toasted chips, a few julienned onions and fresh chopped cilantro.



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