

Pollo en Fricassée

Recipe Courtesy of Bren Herrera
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Ingredients

2 tablespoons kosher salt
¼ teaspoon black pepper
2 tablespoons canola oil
2 pounds chicken, 4 breasts, 4 legs
1 cup white onion, diced
1 green pepper, julienne slices
5 cloves garlic, mashed
2 large carrots, cut into 1" round slices
3 tablespoons apple cider vinegar
1 bay leaf
¼ teaspoon cumin
1 teaspoon dried oregano
8 oz. tomato sauce
½ cup dry white cooking wine
½ cup red wine
½ cup chicken stock
2 white potatoes, cut into 1" pieces
½ cup Spanish olives with pimento
¼ cup raisins

Method:

1. In a large dutch oven over medium-high heat add oil. Season the clean chicken with salt and pepper and add the chicken to the pan and lightly brown 6-7 minutes on each side. Then remove from the pan and set aside.
2. Add green bell pepper, onion, carrots, and saute. Then add in the apple cider vinegar and stir to combine.
3. Add the garlic to the pan and keep on medium-low heat while adding the remaining ingredients.
4. Once the vegetables have cooked down a bit add in the tomato sauce, the white wine, the red wine, and the chicken stock. Then add in oregano, cumin, and bay leaves.
5. Add the chicken pieces back into the pan along with the potatoes followed by the olives and raisins and stir everything to combine.
6. Cook on low heat for 5 minutes, stirring very gently, making sure not to tear the chicken.
7. Cook for about 40 minutes until the sauce has reduced and the chicken is tender.