

Chicken Piquante

1 1/2 tbs. salt	3 celery stalks, diced
2 tsp. ground black pepper	1 small poblano chile, seeded and diced
½ tsp. ground white pepper	1 tbs. finely chopped garlic
2 tsp. cayenne pepper	5 plum tomatoes, diced
2 tsp. chile powder	2 cups canned tomatoes
1 tsp. paprika	5 cups chicken broth
3 – 4 lbs. chicken breast, cut into 1-inch cubes	1 tbs. dried thyme
3/4 cup vegetable oil	4 bay leaves
1 cup all-purpose flour	4 dashes of hot sauce (Tabasco)
1 small yellow onion, diced	Steamed rice
	Thinly sliced scallions, for garnish

Whisk together the salt, peppers, chile powder, and paprika in a large bowl. Add the chicken pieces and use your hands to toss until evenly coated; set aside.

Heat the oil in a large pot or Dutch oven over medium-high heat until it begins to smoke slightly. While the oil heats, toss the chicken with flour to coat.

Shaking off the excess flour from the chicken, transfer the pieces to the hot oil and fry until golden brown on all sides. Fry the chicken in two batches so you don't over crowd the pan – the chicken should be in one layer, and not on top of each other. Reserve the leftover flour. Use a slotted spoon to transfer the chicken to a deep plate, leaving the oil in the pan.

Add the remaining flour to the oil and cook, stirring constantly, for about 5 minutes to create a medium-brown, peanut butter-colored roux. Add the onion, celery, poblano, and garlic and cook 5 minutes more. Add the chicken, tomatoes, broth, thyme, bay leaves, and hot sauce. Simmer over low heat for 45 minutes, stirring occasionally, until thickened to a light gravy and the chicken is tender enough to shred with a fork. Garnish with scallions.



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