

Chicken Piquante

1½ tbs. Kosher salt	3 celery stalks, diced
2 tsp. freshly ground black pepper	1 small poblano chile, seeded and diced
½ tsp. ground white pepper	4 cloves garlic, minced or pressed
2 tsp. cayenne pepper	5 plum tomatoes, diced
2 tsp. chile powder	14.5-oz. can petite, diced tomatoes
1 tsp. paprika	6 cups chicken stock
3 lbs. chicken breast, cut into 1-inch cubes	1 tsp.. dried thyme
¾ cup vegetable oil	4 bay leaves
1 cup all-purpose flour	Hot Sauce, for serving
1 small yellow onion, diced	Steamed rice, for serving
	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 shimmering. While the oil heats, toss the chicken in the flour to coat.

Shake the excess flour off the chicken pieces, then transfer to the hot oil. Brown on both sides, then remove to a plate. Make sure brown the chicken in batches in a single layer, being careful not to overcrowd the pan. Keep the remaining oil in the pot.

Lower the heat to medium, and add the remaining flour to the oil and cook, stirring occasionally, for about 8 minutes to create a medium-brown, peanut butter-colored roux.

Bring the heat back up to medium-high and add the onion, celery, and poblano. Sauté the vegetables until softened, about 8 minutes. Add in the garlic, cook an additional minute. Add the chicken, fresh and canned tomatoes, stock, thyme, and bay leaves.

Reduce the heat to low, cover, and simmer for 45 minutes, stirring occasionally, until the sauce has thickened and the chicken is tender.

Serve alongside some hot sauce over rice and garnish with green onion.



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