

Chicken Sauce Piquant

1½ tbs. Kosher salt	1 small poblano chile, seeded and diced
1 tsp. freshly ground black pepper	4 cloves garlic, minced or pressed
½ tsp. ground white pepper	5 plum tomatoes, diced
½ tsp. cayenne pepper (optional)	14.5-oz. can petite, diced tomatoes, drained
1½ tsp. chile powder	6 cups chicken stock
¾ tsp. paprika	1 tsp. dried thyme (or 5 sprigs fresh)
3 lbs. chicken breast, cut into 1-inch cubes	4 bay leaves
¾ cup vegetable oil	Hot Sauce, for serving
1½ cups all-purpose flour	Steamed rice, for serving
1 small yellow onion, diced	Chopped green onions, for garnish
3 stalks celery, diced	

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 10 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.

Bring to a boil, then reduce the heat to medium-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.

*If you're using a slow cooker, now would be the time to transfer the mixture from the stove. Then, add in the chicken, tomatoes, stock, thyme, and bay leaves as mentioned. Cook on low for 2 hours, then set to Warm until you're ready to eat.



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