

GREEN CHILE CHICKEN STEW

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Shredded chicken - cooked in a delicious mixture of chiles, peppers, and seasonings served over rice. YUM!

This is the perfect meal to create dinner time family conversation and create memories together. This recipe makes about 8 servings to enjoy. For best results and a powerful flavor - use our [Authentic New Mexico Chile](#).

This recipe was modified from [Bon Appétit](#).

INGREDIENTS

- 2 pounds boneless, skinless chicken
- 1 small bunch cilantro, trimmed, stems and leaves separated
- 2 large onions, chopped
- 1 head of garlic, halved crosswise
- 2 tablespoons apple cider vinegar
- 1 tablespoon cumin seeds
- 1 tablespoon honey
- 2 teaspoons kosher salt
- 1 teaspoon black peppercorns
- 1 pound tomatillos, husked
- 4 Italian frying peppers
- ½ Bag of [New Mexican Connection Frozen Chile](#)
- 3 jalapeño peppers
- 2 tablespoons olive oil
- Steamed rice

RECIPE PREPARATION

1. Preheat oven to 450°
2. Combine chicken, cilantro stems, 1 onion, garlic, apple cider vinegar, cumin seeds, honey, salt, and black peppercorns
3. Add water to cover and bring to a simmer
4. Cover the pan, reduce the heat to low, and simmer very gently until chicken is cooked through - about 25 minutes
5. Remove chicken from pot and shred it into bite-size pieces
6. Strain broth through a fine-mesh sieve into a large bowl; set aside.
7. Arrange tomatillos and peppers in a single layer on a rimmed baking sheet and roast (if not already roasted, stirring occasionally, until charred, 12–15 minutes.
8. Transfer peppers to a bowl and cover tightly with plastic; let steam for 15 minutes,
9. Peel and seed the peppers and thawed chile.
10. Combine peppers, chiles, and tomatillos in a food processor and purée, adding reserved broth as necessary, until a coarse purée forms.
11. Heat oil in a large heavy pot over medium heat. Add remaining 1 onion and cook, stirring occasionally, until soft and caramelized in spots, about 15 minutes.
12. Stir in chile purée and remaining reserved broth; bring to a simmer.
13. Remove from heat and add chicken.
14. Serve stew over rice and garnish with cilantro leaves.