
Mexican Style Chicken

Ingredients

- 4 Pasilla peppers
- 3 Tbsp oil or lard
- 3-4 lbs chicken parts
- 1 Mexican chorizo
- 2 medium onions, sliced
- 3 garlic cloves, minced
- 1 ~15 oz can diced or crushed tomato
- salt & pepper to taste
- 2 1/2 cups chicken broth
- 2 potatoes, peeled and cubed

Directions

Preheat oven to 425F. Place peppers on a lined or oiled baking sheet. Roast until the skin is charred, around 6-7 minutes per side. Transfer peppers to a plastic bag, close and allow to sweat for at least 10 minutes. Peel the peppers, and cut into strips, discarding the core, veins and seeds. Set strips aside.

Heat lard or oil over high heat in a frying pan. Add the chicken pieces and brown on both sides. Add the chorizo, break apart with a spoon, and cook for a couple of minutes. Using a slotted spoon, transfer the chicken parts and the chorizo to a plate and set aside.

Turn heat down to medium and add the onion slices, the pepper strips, the garlic and the tomato. Season with salt and pepper and cook, stirring occasionally, until most of the liquid has evaporated. Add the chicken broth and potatoes and mix well. Return the chicken and chorizo to the pan and stir again. Allow to boil, then bring down the heat to low and cook until the chicken is cooked through, about 30 to 40 minutes.

<http://www.marga.org/food/int/hidalgo/pollo.html>