

Category: Dishes

Guajillo Pepper Chicken Thighs

Chef Keto Keith

This recipe is great with cauliflower rice or mashed cauliflower. It's hearty and reminds me of being in Mexico.

Ingredients

4 Guajillo pepper (submerged into warm water) save 1 for garnish
6 organic chicken thighs with bone
3 garlic cloves roughly chopped
1 small onion roughly chopped
1/2 cup green bell pepper roughly chopped
1/2 cup chopped celery
1 teaspoon marjoram dried
1 teaspoon parsley dried
1/2 teaspoon coriander
4 Roma tomatoes roughly chopped
4 cups chicken stock
1 teaspoon unsweetened cocoa powder
1/3 cup olive oil
salt and pepper
For garnish
1 small avocado
2 limes
1/4 cup yogurt
8 cilantro leaves
1 Guajillo pepper (that was placed in warm water) squeeze excess water and rough chop



Directions

In a large saute pan, big enough to braise 6 chicken thighs, Pour olive oil and saute thighs on medium high heat until brown on all sides.

Remove from pan and set aside.

In the same pan put onions, bell peppers, celery and saute on medium for 5 minutes.

Add to same pan 3 of the 4 Guajillo peppers chopped roughly and chicken stock.

Bring to a boil and add chicken thighs.

Simmer uncovered for 20 minutes or until liquid reduces by half.

Season with salt and pepper.

Place cooked thighs in serving bowl and pour sauces reduction on top.

Garnish with 3 dollops of yogurt, 3 pieces of avocado with fresh lime juice, cilantro leaves, for the center add 1 chopped Guajillo pepper and half of lime.©

Number Of Servings: 3

Preparation Time: 30 minutes