

## Guerrero Style Chicken Stew – *Estofado de pollo*

### Ingredients

- 2 lb (1 kg) chicken, cut up in pieces;  
skinless and/or boneless, optional
- 2 plantain; washed
- 1 lb (about 4 medium) potatoes; washed
- ½ lb (about 3 medium) carrots; washed, ends  
removed, peeled and sliced into coins
- 2 tomatoes; washed, sliced  
in half lengthwise, stem spots removed
- 1 small bunch cilantro; washed; stems and leaves chopped separately
- ½ cup raisins; Thompson, golden, or mixed
- 1/3 cup prunes; coarsely chopped
- ½ can pineapple slices, packed in juice; cut up into chunks, reserve juice
- 1 can sweet peas with their liquid
- ½ white onion; peeled, and finely chopped
- 2 cloves garlic; peeled, and finely chopped
- 2 bay leaves
- ½ tsp ground all-spice
- ¼ tsp ground cloves
- 3 tbsp oil
- Pickled jalapeño peppers, in *escabeche* (homemade, or from can)
- Salt and black pepper, to taste
- Water, as needed



Drain the liquid from the pineapples and peas into a measuring cup; top up with water as needed, to complete two cups of liquid; reserve. Warm up one tablespoon of oil in a large, wide pan over medium heat. Peel plantain and slice into coins; add to the pan, in a single layer, in two batches if necessary, turning to brown on both sides until crispy, then transfer to a plate and repeat with the rest; reserve. Add another tablespoon of oil to the same pan, and fry the pieces of chicken, again, in batches, if needed, turning to sear on all sides. Transfer to a plate, and repeat with the rest; reserve. Add the last tablespoon of oil to the same pan; add chopped onions and sauté until translucent. Add sliced carrots, mixing to coat with the oil and onion. While the carrots cook for a couple of minutes, peel and slice potatoes into thick half moons. Add to the pan and mix in. Push veggies to the side, making an opening in the centre of the pan, then add all-spice, cloves, garlic, bay leaves and cilantro stems. Stir to allow the spices and aromatics to bloom, while preventing them from burning. After a few seconds, add raisins and prunes, then pour in a little of the reserved liquid, scraping any brown bits from the bottom of the pan. Tuck in the seared chicken, arrange peas, fried plantain and pineapple chunks on top, then pour in the rest of the liquid. Place halved tomatoes on top, cut side down, then cover the pan. Allow to cook until the tomato skins begin to wrinkle, about three minutes, then uncover pan; pick and discard the tomato skins, using a fork, or kitchen tongs. Break up the tomatoes, and push down into the mix.

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Season with salt and pepper, to taste. Bring to a boil, then reduce to a simmer, and cover. Cook until chicken is fully cooked (15 to 30 minutes, depending on the type used). Uncover, then add jalapeño peppers and/or some of their vinegary liquid, optional. Give a gentle stir (the potatoes and plantain will be very soft at this point), adjusting seasoning with more salt and pepper, as needed. Just before serving, turn off the heat and top with cilantro leaves:



Serve hot with warm corn tortillas, and pickled jalapeños on the side:

