

Pollo Guisado



Pollo Guisado is one of those recipes in the arsenal of every kitchen, each with its own personality and flair. Some toss in green olives, some switch out canned tomatoes for fresh, and some even add raisins for a touch of sweetness. This is a dish that you can make over and over again with pleasant surprises each time. Once you get the foundation down, try making your own version and pass that recipe on in your family.

PREP TIME	50 mins. + 30 mins. marinating	TOTAL TIME	1 hr. 40 mins.
COOK TIME	50 mins.	SERVINGS	6-8

Ingredients

- 3 lbs. chicken thighs and legs, skin on
- 1 small red onion, sliced, about 1 cup
- 1 stalk of celery, sliced to 1/4" pieces, about 1/2 cup
- 1 lime
- 2 cloves garlic, minced
- 2 tsp. salt
- 1/2 tsp. freshly ground black pepper
- 1 tsp. dried oregano
- 2 russet potatoes, peeled and chopped
- 4 medium carrots, peeled and chopped
- 2 Tbsp. olive oil
- 1 tsp. brown sugar
- 1 Tbsp. tomato paste
- 1 (14.5 oz) can unsalted diced tomatoes
- 2.5–3 cups chicken broth
- 3 Tbsp. cilantro, chopped
- 2 1/2–3 cups chicken broth
- Salt and pepper to taste

Instructions

1. Remove excess fat from chicken but keep skin intact.
2. In a large bowl or container, mix chicken, onion, celery, salt, pepper and oregano. Juice the lime on top and mix the components until everything is evenly distributed. Cover and let marinade in the refrigerator for at least 30 mins. and up to 2 hours.
3. Once the chicken has marinated, heat 2 Tbsp. olive oil, in a large skillet with a cover or dutch oven on medium-high heat.
4. Brown the chicken on all sides, reserving the marinade.
5. Once chicken is browned, sprinkle brown sugar and remaining marinade over chicken. Gently mix components until evenly distributed.
6. Add 1/4 cup chicken broth and cover.
7. After 5 mins., lift lid and baste by spooning liquid from the bottom over the top of chicken. When the liquid has evaporated to a thick syrup-like consistency, add 1/4 cup of chicken broth. Cover and repeat basting every 5 mins. for a total of 15 mins., adding additional 1/4 cup of chicken broth when necessary.
8. Add potatoes, carrots, diced tomatoes and cilantro.
9. Add tomato paste and stir.
10. Add chicken broth to mixture until it is just covered. This will be approximately 2 cups.
11. Bring to a boil, cover, and lower heat to simmer.
12. Simmer for 40 mins. or until potatoes and carrots are tender. Halfway through, salt and pepper to taste.
13. Serve with white rice and tostones.

Pro Tip:

Don't have time to make pollo guisado on party day? Good news! This dish tastes even better on day two. So prepare a day ahead, let it cool to room temperature, refrigerate, and reheat as guests arrive.