

Peruvian Chicken Stew

Yield: 4 min
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/spicy-peruvian-chicken-recipe>

Ingredients:

- 1/4 cup extra virgin olive oil
- 1 tablespoon apple cider vinegar
- 2 teaspoons ground turmeric
- 1 teaspoon ground cumin
- 10 amarillo fresh or thawed frozen ají
- peppers or fresno, about 1 1/2 lb., stemmed
- 16 whole cloves garlic plus 4 cloves finely chopped
- kosher salt to taste
- 4 pounds chicken cut into 10 pieces
- 1 red onion medium, finely chopped
- 1/4 cup chopped cilantro finely
- 4 plum tomatoes chopped
- 1/4 cup pisco or white rum
- 2 new potatoes medium, about 1 lb., peeled and quartered
- 1 1/2 cups chicken broth
- 2 cups long-grain white rice steamed, for serving

Nutrition:

1. Calories: 1120 calories
2. Carbohydrate: 100 grams
3. Cholesterol: 295 milligrams
4. Fat: 29 grams
5. Fiber: 5 grams
6. Protein: 103 grams
7. SaturatedFat: 6 grams
8. Sodium: 580 milligrams
9. Sugar: 4 grams

Thank you for visiting our website. Hope you enjoy Peruvian Chicken Stew above. You can see more 15 spicy peruvian chicken recipe Deliciousness awaits you! to get more great cooking ideas.