

Portuguese Chicken Mozambique

Yield: 6 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/chicken-mozambique-portuguese-style-recipe>

Ingredients:

- 2 pounds chicken white meat
- 3 packets culantro Goya Foods Sazon, y Achiote, they have multiple varieties so be sure to buy this peach colored box.
- 6 cloves garlic minced
- 1 shallot small, minced finely
- 12 tablespoons unsalted butter 1 1/2 sticks
- 3 tablespoons frank 's Red Hot
- 8 ounces white cooking wine Portuguese, or 8 ounces of full flavor beer, no light types
- 2 tablespoons fresh parsley
- 2 pounds chicken white meat, cut into small cubes
- 3 packets spice Sazon Goya, *Sazon Culantro y Achiote
- 6 cloves garlic
- 1 shallot small, minced
- 12 tablespoons unsalted butter
- 2 tablespoons red pepper sauce *add more if you like heat
- 8 ounces white cooking wine or full-flavor beer
- 2 tablespoons fresh parsley

Nutrition:

1. Calories: 830 calories
2. Carbohydrate: 13 grams
3. Cholesterol: 320 milligrams
4. Fat: 56 grams
5. Protein: 64 grams
6. SaturatedFat: 32 grams
7. Sodium: 770 milligrams
8. Sugar: 2 grams

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