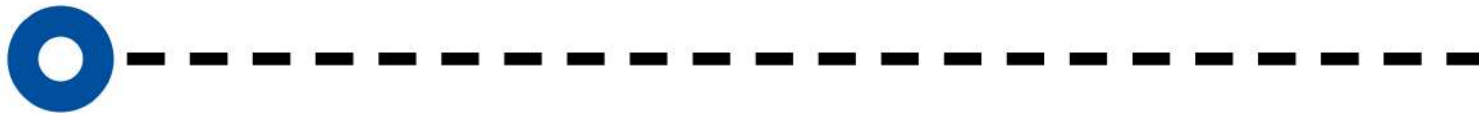


Recipe by
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Aji de gallina



Ingredients

- 1 large chicken breast (400-500 g)
- 1kg of boiled potatoes
- 8 finely chopped garlic cloves
- 1 stalk of celery
- 1 bay leaf
- 1 roughly chopped carrot
- 2 sliced onions
- 4 teaspoons [100] of aji amarillo [yellow chilli]
- 6 slices of white bread soaked in 3/4 cup of milk
- 2 teaspoons [50 g] of ground pecans
- 2 teaspoons [50 g] of parmesan cheese



10 pitted black olives
3 hard-boiled eggs [for decoration]
1/4 cup olive oil
salt and pepper
chopped parsley



Preparation

Cook the chicken breast, celery, carrot and oregano for about 20 minutes in abundant water until the chicken is tender. Once cooked, chop the chicken into small pieces and set aside. Heat oil in a saucepan and fry the onion, garlic, and yellow chilli, season with salt and pepper to taste. Then add the bread soaked in milk and cook on low heat. Add chopped chicken breast. Stir well and cook for another 10 minutes until the mixture becomes creamy. If the cream gets very thick, add a little chicken stock.

Serve with rice. Garnish with half a boiled egg, parsley and olives. Sprinkle with nuts and cheese.

