

# CHIPOTLE LOVE CHICKEN & SAUTÉED HOMINY

SERVINGS: 4-6

PREPARATION TIME: 45 MINUTES

TOTAL TIME: 1 HOURS, 30 MINUTES

## INGREDIENTS

3-4 lbs skin on bone in chicken thigh  
2 tablespoons olive oil  
Salt and pepper to taste  
2 teaspoons chopped fresh herbs (parsley, thyme, Mexican oregano)  
1 medium onion, roughly chopped  
1 medium carrot, peeled and roughly chopped  
1 medium celery stalk, roughly chopped  
1 bay leaf  
1 cup water  
3 tablespoons unsalted butter (feel free to cut back based on health preferences)  
Juice of 1 lemon or lime

## CHIPOTLE LOVE

1 teaspoon salt  
12 peeled cloves of garlic  
3 tablespoon chopped canned chipotle peppers  
¼ cup of chopped fresh cilantro  
1 lime zest  
1 cup canola oil



Aarón Sánchez, award-winning chef, TV personality, author and philanthropist



## DIRECTIONS (CHIPOTLE LOVE):

1. Preheat the oven to 300°F.
2. Pour the oil into a heavy ovenproof medium saucepan and add the garlic. Cover the pot with foil, put it in the oven and cook until the garlic turns a nutty brown and is really soft (think cream cheese), about 45 minutes
3. Remove the pot from the oven, and let the garlic and oil cool to room temperature.
4. Put the now garlic-infused oil in a food processor or blender. Add the chipotles and sauce, cilantro, lime zest, and salt and puree until the mixture is very smooth.

## DIRECTIONS (CHICKEN):

1. Preheat oven to 450°F.
2. Place thighs in a large dutch oven or casserole dish. Rub the chicken with one tablespoon of oil and one tablespoon of Chipotle Love and the fresh herbs.
3. Roast the chicken for about 45 minutes. Use a meat thermometer, look for 150°F (optional).
4. While the chicken is roasting, add the remaining 1 tablespoon of oil, onion, carrots, celery and stir frequently for about 3 minutes, and then add the cup of water and bay leaf. Reduce heat and let simmer for 20 minutes. Add in the butter and lemon or lime and add to the chicken in the oven.
5. Remove the chicken from the oven, and serve while everything is still warm!

# SAUTÉED HOMINY WITH PICO DE GALLO & OREGANO

SERVINGS: 4-6

PREPARATION TIME: 20 MINUTES

TOTAL TIME: 35 MINUTES

## INGREDIENTS

4 heaping cups drained hominy (from about three 15-ounce/440 g cans)

1 small white onion, finely chopped, divided

2 medium ripe tomatoes, cored and finely chopped

2 green onions, thinly sliced, plus more for serving

1 jalapeño or serrano pepper, grated or minced

½ cup (20 g) fresh cilantro, chopped

2 tablespoons lime juice

2 teaspoons dried Mexican oregano, divided

1 teaspoon kosher salt

2 tablespoons grapeseed or vegetable oil

2 tablespoons unsalted butter

4 strips bacon, diced

2 tablespoons fresh oregano, chopped

2 cloves garlic, finely chopped



***“This is a hearty, rich side dish and is a great way to use leftover pico de gallo. I originally developed this at Centrico, where I served it with a roasted half chicken. But with its oregano flavor, and its simplicity and versatility, it can go with just about anything.”***

***For this recipe, look for canned hominy, which is very easy to find. You want the whole, big kernels; “dry hominy” is split into smaller pieces and doesn’t cook the same way. Just be sure to wash it well after draining the solution in the can.”***

**-Aarón Sánchez**

## DIRECTIONS:

1. Rinse the hominy well. Spread it in a single layer, and blot dry.
2. Make the pico de gallo: In a mixing bowl, combine half of the onion with the tomatoes, green onions, pepper, cilantro, lime juice, 1 teaspoon of the dried oregano, and salt.
3. Make the hominy: In a large skillet (preferably cast iron), heat the oil and butter over medium heat. Meanwhile, line a plate with paper towels. When the butter stops bubbling, add the bacon and let it render its fat, stirring only occasionally, for 5 to 10 minutes. When it gets crispy, use a slotted spoon to transfer it to the lined plate, leaving the fat behind.
4. To the pan, add the reserved onion and remaining 1 teaspoon dried oregano. Sauté these for about 5 minutes, until the onion is golden and soft. Stir in the fresh oregano and garlic, and cook for about a minute before folding in the hominy. Cook for another minute or two, until the hominy browns lightly along the edges, then add the bacon.
5. With a slotted spoon, scoop all but ½ cup of the pico de gallo into the pan, allowing excess juice to drain into the bowl. Adjust the heat to medium-high for a minute or two, until the juice reduces. Serve warm with Chipotle Love Chicken, and garnish with the remaining pico de gallo and sliced green onions.