

# Chef Gregory Gourdet's Haitian Stewed Chicken, Peppers, Citrus, Scotch Bonnet, Thyme Recipe

## Ingredients for the Pikliz

- 1/2 head green cabbage, sliced thin with Veggie Bullet
- 2 scotch bonnet chilies, sliced thin
- 2 whole shallots, sliced thin
- 1 tbs salt
- 2 cups white vinegar

## Instructions for the Pikliz

1. Toss all vegetables to combine.
2. Submerge vegetables beneath vinegar at least 2 hours.
3. Mix to serve.
4. Pikliz will keep in fridge indefinitely. Reserve.

## Ingredients for the Chicken

- 8 chicken legs, thighs and drumsticks separated
- 2 green plantains, peeled and sliced thin with Veggie Bullet
- 2 large carrots, spiralized with Veggie Bullet
- 1 yellow onion, sliced thin with Veggie Bullet
- 8 cloves garlic, chopped
- 2 red bell peppers, deseeded and sliced with Veggie Bullet
- 2 yellow bell peppers, deseeded and sliced with Veggie Bullet
- 1/3 scotch bonnet chili or habanero, or heat to taste
- 2 tbs tomato paste
- 1 lemon
- 1 lime
- 1 orange
- 1/2 bunch thyme
- 2 cups chicken stock
- Salt and pepper for seasoning
- Olive oil, for cooking

## Instructions

1. In a wide casserole, heat 1/4 cup olive oil until hot but not smoking.
2. Fry plantain slices until golden and lightly crisped on the outside. Season well with salt. Once ready, transfer to a paper towel lined plate.
3. Wipe out casserole and add more oil. On medium high heat, quickly sauté carrots until bright orange yet still crisp. Season with salt.
4. Pat chicken dry with paper towels and season with salt and pepper.
5. Sear skin side only in pan until golden brown.

6. Remove chicken from pan and reserve.
7. Wipe out any very dark bits from the casserole pan.
8. Turn heat to medium high and add onions and garlic. Cook until almost tender and lightly caramelized.
9. Add bell peppers and chili. Cook briefly until colors brighten and turn off heat.
10. Remove mixture from pan. Wipe out pan and add 3 tbs olive oil. Heat oil and add tomato paste.
11. Cook until tomato paste is one shade darker. Add chicken back to the pan making sure all pieces are skin side up. Add the rest of the vegetables back into the pan.
12. Sprinkle with whole thyme springs. Hand squeeze juice from citrus over chicken.
13. Add chicken stock. Cook very briefly over heat to dislodge tomato paste from bottom of pan.
14. In a 350-degree oven or over a low stove top simmer, cook chicken gently until cooked and pull from bone tender, about 15 minutes.
15. Let chicken rest about 5 minutes before serving.
16. Once chicken is ready, spread a thin layer of pikliz over the entire dish. Drizzle with olive oil, sprinkle with sliced scallions and picked parsley leaves. Enjoy!