



Green Chile Chicken Stew

Oscar · 29/09/2024



Prep Time

3 hrs 10 mins

Difficult

Medium

Servings

8

Description

This stew will keep you warm and cozy on those cold winter days I got this recipe together after months of harassing my friends in New Mexico in search of the perfect green chile chicken stew I make it at least once every month I myself use a pressure cooker Serve with warm flour tortillas This recipe has a lot of chile peppers Be sure to tone it down if you cant handle heat

Ingredients

- - 1 (4 pound) whole chicken - 1 teaspoon ground cumin - 1 teaspoon dried thyme - 1 teaspoon dried marjoram - 1 tablespoon dried basil - 1 (4 ounce) can canned green chile peppers
- chopped - 4 habanero peppers
- seeded and minced - 1 onion
- chopped - 2 cloves garlic
- minced - 5 carrots
- chopped - 5 stalks celery
- chopped - 1 (14.5 ounce) can stewed tomatoes (Optional) - 3 potatoes
- peeled and cubed - 3 tablespoons all-purpose flour - salt and pepper to taste

Instructions

1. Put the chicken in a large pot over medium heat and add water to cover. Add the cumin
2. thyme
3. marjoram and basil. Bring to a boil
4. reduce heat to medium low and simmer for 2 1/2 hours (or pressure cook for 45 minutes). Remove the chicken from the pot and allow it to cool. Discard the bones and the skin and chop the chicken meat into bite-size pieces. Return the chicken to the pot and add the green chile peppers
5. habanero chile peppers
6. onion
7. garlic
8. carrots
9. celery
10. tomatoes and potatoes. Simmer for 30 minutes
11. or until the potatoes and carrots are tender (or pressure cook for 10 minutes). In a separate small bowl
12. mix the flour with some water and add to the soup
13. stirring well so the flour does not clump. Raise heat
14. bring just to a boil and remove from heat. Season with salt and pepper to taste and serve.