



Recipes by Hubert Keller

Brazilian Chicken with Shrimp and Peanut Sauce

Ingredients:

(Yields: 4 servings)

- 1 free Range Chicken (about 3-4 lb), rinsed, patted dry, and cut into 8 pieces
- 4 tablespoons freshly squeezed lime juice
- 2 teaspoons garlic, finely minced
- Salt & pepper, to taste
- 1 ½ tablespoons virgin olive oil
- 1 onion, finely minced
- 1 green bell pepper, seeded, and finely diced
- 4 tomatoes, blanched, peeled, seeded and finely diced
- ½ cup toasted peanuts, ground
- 1 jalapeno chile, seeded and minced
- 2 bay leaves
- ½ cup brown chicken broth
- 1 ½ cup canned unsweetened coconut milk
- 12 extra-large Gulf shrimp (about 12 oz), peeled and de-veined
- 2 tablespoons fresh cilantro, minced

Directions:

Place the chicken in a large mixing bowl and add 3 tablespoons of the lime juice and 1 ½ teaspoons of the garlic. Season with salt and pepper, and mix thoroughly. Refrigerate for 15 minutes.

In a large casserole, heat the olive oil and sauté the onion over medium-high heat for 4 to 5 minutes, or until translucent, stirring frequently. Add the bell pepper and cook 2 minutes longer. Stir in the tomatoes, peanuts, jalapeno, bay leaves, salt and pepper, and cook for a further 8 to 10 minutes more, stirring occasionally, until the mixture thickens.

Stir in the chicken and the marinade and continue cooking for 5 minutes, turning the chicken pieces once. Add the broth and coconut milk, cover the casserole, and simmer for 25 to 30 minutes, or until the chicken is cooked through.

Meanwhile, place the shrimp in a mixing bowl and add the remaining 1 tablespoon of lime juice and ½ teaspoon of garlic. Season with salt and pepper, and mix thoroughly. Refrigerate for 5-8 minutes at the most (the lime juice will begin to 'cook' the shrimp after that).

Stir the shrimp and marinade into the casserole and cook for 4 to 5 minutes, or until the shrimp turn pink and begin to curl (be careful not to overcook the shrimp or they will be tough). Adjust the seasonings if necessary.

Stir in the cilantro just before serving, the sauce should be thick. Spoon onto serving plates.