



# Chicken Fricassee (Fricase De Pollo)

Chicken | Cuban | Spanish-Basque

|                             |                             |                           |
|-----------------------------|-----------------------------|---------------------------|
| <b>RATING</b><br>★★★★★      | <b>SERVINGS</b><br>4        | <b>DIFFICULTY</b><br>Easy |
| <b>PREP TIME</b><br>20 mins | <b>COOK TIME</b><br>40 mins | <b>TOTAL TIME</b><br>1 hr |

## Ingredients

- 2 large chicken breasts, boneless, skinless, cut into 1 1/2 x 1 1/2 pieces
- 2 medium potatoes, cut into 2-inch chunks
- 2 medium carrots, sliced
- 5 cloves garlic, sliced thinly
- 1 large onion, diced
- 1 large bell pepper, diced
- 1 celery stalk, finely diced
- 1 can (15 oz) tomatoes, diced
- 1/2 teaspoon ground cumin
- 1/2 teaspoon ground oregano
- 1/2 teaspoon smoked paprika
- 1/2 teaspoon Badia Complete Seasoning
- 1/2 teaspoon Badia Sazon Tropical
- 2 bay leaves
- 1 teaspoon sugar
- 1/4 cup raisins
- 1/4 cup pitted olives
- 1/2 cup white cooking wine
- 1/2 cup chicken stock, unsalted
- 1/4 cup tomato sauce
- 4 tablespoons olive oil

## Directions

- Add olive oil to a heavy-bottomed pan and bring to medium heat.
- Add the onions, bell pepper, celery, and garlic, and sauté for about 6 minutes, until the onions are translucent.
- Deglaze the pan by adding the wine and scraping up any browned bits.
- Add the chicken pieces and stir until they start to lose their pink color.
- Add all the spices and mix well, then add the potatoes and carrots, and stir again to coat the vegetables evenly.
- Add the chicken stock, diced tomato, sauce, raisins, olives, and sugar; stir to combine.
- Cover the pot and turn the heat to low; simmer for 45 minutes.
- After 25 minutes of cooking, uncover the pot and cook for an additional 20 minutes, stirring occasionally to prevent sticking, until the sauce reduces and becomes creamy.
- Serve over white rice with fried ripe plantains.
- Enjoy!

## Notes

- Carrots and celery aren't traditional in Cuban fricassee, but I like to add them; I think they set my fricassee apart. Anyway, that's the way my mother made it.
- If you don't have Badia's Complete Seasoning and Badia's Tropical Seasoning, you can substitute marjoram and coriander.