



Coconut-Braised Chicken with Chorizo and Potatoes

1 tablespoon canola oil
4 chicken thighs (about 1 pound)
Kosher salt; ground black pepper as desired
1/2 pound fresh Mexican chorizo
1 onion, thinly sliced
1 tablespoon minced peeled fresh ginger
1 garlic clove, minced
1 dried chile de árbol, broken in half
2 cups unsweetened coconut milk
1/2 pound golden salad potatoes, peeled; cut into 2-inch pieces
1 tablespoon fresh lime juice
1 tablespoon unsalted butter

Gremolata Topping

1/4 cup finely chopped cilantro, plus sprigs
1/2 teaspoon finely crushed mocha coffee beans
1 teaspoon finely grated lime zest
For Serving: Garnish with lime wedges and peppadew peppers as desired

Preheat the oven to 425°F.

In a large enameled cast-iron casserole, heat the oil. Season the chicken with salt and pepper. Brown the chicken over moderate heat, turning occasionally, about 8 minutes. Transfer the chicken to a large plate.

Add ground chorizo and onion to the casserole and cook, stirring to break up the meat, until the onion is translucent, about 5 minutes. Stir in the ginger, garlic and chile and cook until fragrant, about 1 minute. Add the coconut milk, potatoes and chicken to the casserole; bring to a simmer.

Cover and braise in the oven for about 1 hour, until the chicken is cooked through. Stir in the lime juice and butter; season with salt.

Prepare Gremolata

In a small bowl, combine all of the ingredients and mix well.

Spoon the braised chicken and potatoes into serving bowl; garnish with gremolata; serve with lime wedges and peppadew peppers.

Yield: serves 4

Recipe inspired by Chef C.J. Jacobson - This fragrant chicken stew is a mash-up of Central and South American ingredients that Top Chef Winner C.J. Jacobson came across while traveling.

Notes:

1. To make part of the recipe ahead of time. The braised chicken can be refrigerated overnight. Reheat gently.
2. A suggested paring: serve with fragrant berry-scented light bodied red wine.

For More Information See:

<http://www.foodandwine.com/recipes/coconut-braised-chicken-chorizo-and-potatoes>

Cook's Note: His original recipe used 6 whole chicken legs and some larger ingredient quantities. I prepared smaller servings using only chicken thighs. If desired, remove chicken skin and some of the excess fat from the finished dish.

About the Recipe: The winning flavor of this dish marries the chicken to flavorful ingredients, coconut, Mexican chorizo, cilantro, and lime. Braising in a cast-iron pan, the taste invites you to an outstanding lightly spiced South American dining experience.