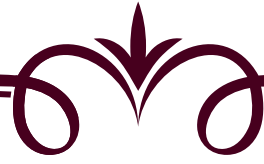


Creole Chicken



Recipe By: OCEAN STATE PEPPER CO.
<https://www.rhodypepper.com/>

Ingredients:

4 boneless skinless chicken thighs
1/2 c. flour
1 tbl. Ocean State Pepper Co. Bayou Phantom
1/4 c. olive oil
1 Spanish onion, diced
2 stalk celery, diced
1 red bell pepper, diced
1 jalapeño pepper, seeded and diced
1 can *Pastene* kitchen ready tomatoes
2 c. chicken stock
Salt and pepper

Preparation:

Slice the chicken thighs into thirds. Combine the Cajun spice and flour. Toss the chicken with the seasoned flour, then heat olive oil in a Dutch oven. Brown chicken in two batches and reserve on paper towels. Add the celery, onion, and peppers to the oil, cook until the onions are translucent. Add the tomatoes and stock, then return the chicken to the pot. Simmer for at least an hour, but if you can let it go a little more than that to really develop flavor. Season accordingly and serve over white rice.

Wine Pairing:

La Storia Zinfandel, by Trentadue Winery

