



Lauren Merrell Photography

Peruvian Yellow Chili

"Ají de Gallina"

by Chef Santiago Vargas

SERVINGS: 2

PREPPING TIME: 15 MIN

COOKING TIME: 15 MIN

Ingredients

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| 1 red onion diced | 1/2 cup half-half |
| 3.5 ounces fresh Parmesan cheese | 2 eggs hard-boiled |
| 4 ají Amarillo (yellow pepper) | 4 fingerling potatoes |
| 4 cloves garlic | 4 kalamata olives |
| Black pepper | 2 tsp vegetable oil |
| 1 oz walnuts | Salt to taste |



Directions

1. Fill a medium pot with sufficient water to cover the chicken breast and bring to a boil with celery, garlic, onions, parsley and oregano, and a pinch of salt. Cook the chicken for about 25 minutes over medium heat. Remove from the pot and once it's cool enough, shred the breast. Set aside and save the chicken broth
2. Boil the potatoes, unpeeled and with 3 tablespoons of salt and leave them too cool.
3. Cut the ají Amarillo chili peppers in half and remove the veins (ribs) and seeds.
4. In a frying pan, add some vegetable oil and lightly caramelize the ají peppers, diced red onion, garlic, and when is light brown Transfer the mixture to a blender and blend with some chicken broth and walnuts.
5. Pour the mix of the blender into a frying pan and add the shredded breast. Stir well and cook until it achieves the right consistency. Add the grated parmesan cheese and the half and half milk just before turning off the heat, Salt and pepper
6. Boil the eggs until hard and leave to cool down and peel them.
7. Serve the chicken mix over the white rice and potatoes. Serve with one or two slices of boiled egg and black olives.