



Pollo Poblano

Source: El Barrio Café

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4 chicken breast, boneless

1 tbsp. mix of; black pepper, chile powder, granulated garlic, cumin and salt

2 cups heavy cream

1 clove garlic

1 shallot

1/4 cup white wine

1 cup tomatillo

1/2 tsp. sugar

2 poblano peppers, roasted, peeled and seeded

1 small onion, sliced and caramelized

8 oz. goat cheese

1/4 cup pine nuts

Salt and pepper to taste

Rub Chicken with dry rub mixture. Sear well on both sides. Reduce heat and continue cooking until juices run clear.

In a sauté pan, add a drizzle of olive oil, shallots until translucent, add garlic and white wine, reduce wine to almost dry (au sec). Add tomatillos, heavy cream, sugar and salt & pepper. Reduce until sauce is dark.

Top chicken with roasted peppers, caramelized onions, goat cheese and pine nuts. Serve over a pool of sauce.