

# LUPE

## RESTAURANTE MEXICANO

### POLLO AL CHIPOTLE

This is one of my favorite recipes from my Mother, Doña Maria Luisa, The aromas and flavors of this dish take me home every time I cook it. You can try it every Friday in our Specials.

2 chicken breasts cut into chunks  
Salt and freshly ground pepper  
2 whole cloves  
3 cloves garlic  
¼ small onion  
5 small tomatoes thinly sliced  
3 pickled chipotles  
2 onions sliced  
½ teaspoon ground cumin  
4 whole black peppercorns  
2 tablespoons oil  
½ cup of water

Season the chicken breast pieces with salt and ground pepper. Set aside.

In a Mortar (molcajete) puree the garlic, peppercorns, cloves, cumin and onion quarter with half of the water (one quarter cup) and set aside.

Heat the oil in a large skillet, add the sliced onion and cook for 3 minutes or until transparent. Add the pureed spices, stir and cook over medium-high heat for 10 minutes.

Add the tomatoes and, when the mixture comes to a boil or changes color, lower the heat and cook covered for 5 more minutes.

In a blender puree the chipotle peppers with the remaining water and add to the skillet. Boil for 2 minutes, check salt and pepper for taste.

Add the chicken, cover and cook over low heat for 25 minutes or until the chicken is cooked through.

It goes really well with rice.