



Recipes

PROGRAM 3 - SEGMENTS 2/3

Mo-Chica Recipes

AJI DE GALLINA

Serves 8-10

INGREDIENTS

13 oz Sourdough Bread, crusts removed, torn into small pieces
1 litre Whole Milk
4-5 Chicken Breasts
Chicken Stock, as needed
6 oz Red Onion, finely diced
4 TBSP Garlic, minced
1 TSP Turmeric
2 oz Aji Amarillo, or Peruvian Yellow Chilli Paste (available at supermarkets with South American sections or in Latin markets)
3 TBSP Olive Oil
1 TBSP Walnuts, chopped or broken by hand
4 oz Parmesan Cheese, grated
1 Large Potato or the equivalent of smaller potatoes, boiled and cut into medium pieces
1 Egg, boiled peeled and quartered Fresh Cilantro

METHOD

In a medium bowl, soak the bread in the milk. In a medium pot, boil the chicken breasts in chicken stock. Allow the chicken to cool, and then shred the meat and reserve. You should have about 4 cups. In a pan, sauté the onion, garlic, turmeric and yellow chili paste in olive oil. Add the bread mixture, shredded chicken and walnuts and stir to combine and heat. Stir in the cheese.

Serve the Aji de Gallina over the potato and egg, and top with cilantro.

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