

Chef Jenn DiSanto's Braised Chicken Thighs with Roasted Poblano Peppers  
and Tomatoes

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Yield: 6 servings

2 poblano peppers, roast, peeled and cut into strips (use all or some depending on their heat index after roasting and your personal preference)  
Pint grape tomatoes, tossed with olive oil, roasted in the oven on low heat until they are starting to dry  
2 Vidalia onions, cut into strips and sautéed off a bit or roasted slightly with the tomatoes  
12 chicken thighs (bone-in are best because they add so much to the flavor but you can use boneless)  
1 tbsp Mexican oregano  
2 tsp ground cumin  
S&P to taste  
1 quart chicken stock  
4 oz crumbled goat cheese or grated sharp white cheddar  
2 oz fresh chopped cilantro for garnish

Prepare all of the vegetables and set aside to prepare the chicken for braising

Season all of the (dry) chicken with oregano, cumin and S&P. Preheat oven to 350°F. Sear off the chicken thighs getting a good amount of color on each. Transfer the seared thighs to an oven proof dish. Scatter the roasted peppers, roasted tomatoes and Vidalia onions around the chicken. Pour the stock over the chicken and cover with foil. Braise for 45-60 minutes depending on the size of the thighs. Serve over creamy polenta and top with crumbled goat cheese or sharp white cheddar and garnish with cheese and cilantro.