

Poblano (and banana pepper) Chicken
based on Quick-Seared Poblano Beef Tips from Mexican Everyday by Rick Bayless

1 large poblano pepper
1 banana pepper
1 tbsp olive oil
1/2 lb chicken breast, cut into chunks
salt
1 small white onion, sliced
1/2 lb red skinned potatoes, cut into 1/2" pieces
3 garlic cloves, peeled and finely chopped
1/4 cup dark beer (I added to taste--and tasted a lot)
1 tbsp Worcestershire sauce (also added to taste)
1/4 cup chopped parsley

Roast the peppers over an open flame, turning regularly until blackened and blistered all over, about 5 minutes. place in a plastic bag or bowl covered in plastic wrap and let cool.

Heat the oil in a large skillet over medium-high heat. When hot, season the chicken generously with salt, then put into the hot pan, spreading into a single layer. Cook, stirring frequently, until the meat is cooked through.

Return the skillet to medium-high heat and add the onion and potatoes. Cook, stirring regularly, until the onion is richly browned, 10 to 12 minutes. Add the garlic and stir for about a minute, until aromatic. Pour in the beer and Worcestershire, sprinkle in 1/4 tsp salt, and lower the heat to medium. Let cook, stirring regularly until most of the liquid has reduced and the potatoes are tender, 10-15 minutes longer.

While the mixture is simmering, rub the blackened skin off the peppers and pull out the stems and seed pods. Cut into 1/4" strips and add them to the skillet.

When the potatoes are tender, return the chicken to the pan and sprinkle on the parsley. When the meat has heated through, taste and add salt if necessary.