

Chicken Escabeche

Description

This is a dish that will hold for days and is perfect for picnic fare!

Ingredients

Sauce

- 2 cups olive oil
- 1 cup white vinegar
- 5 garlic cloves, peeled
- 12 black peppercorns
- 1/2 tsp salt
- 4 bay leaves
- 1 1/2 lbs onions (4 large), sliced
- 1 jar olives stuffed with pimiento, 8 oz.

Chicken

- 6 boneless, skinless chicken breasts
- 1/2 cup flour
- * crusty bread for serving

Instructions

Sauté onions with the garlic in olive oil.



Summary

Yield: 6

Source: Maria Martinez
Ryan

Prep Time: 24 hours

Chicken Escabeche

Add vinegar, salt, pepper, bay leaves and olives. Simmer for 45 minutes and let cool.

Cut the chicken breasts into cubes. Dredge the chicken in the flour.

Sauté the chicken in olive oil until cooked through. Place the chicken and its liquids in a glass or clay container and cover with the sauce. Let sit at least 24 hours at room temperature.

*You may choose to refrigerate this dish, but make sure to allow it to come to room temperature before serving.

Serve with a nice crusty bread.

