Posted on 3 February 2013

by ewfood

Mexican Chicken



Ingredients

- 6 chicken thighs
- A shallot
- A dash of olive oil
- A teaspoon of cinnamon powder
- 1 cinnamon stick
- 1 tomato
- 2 tbsp. flour
- 1 chicken bouillon cube
- 2 tbsps. of cocoa powder
- 1 tbsp

Cooking Time
45
min

Preparation

1. 1. Fry the chicken thighs with the chopped shallot in a little olive oil.
2. 2. Add tomato, peeled, seeded and diced, cinnamon, salt and pepper.
3. 3. Cook for 10 minutes, turning the chicken on both sides.
4. 4. Add the flour, stir and pour a glass of water, add bouillon cube and cocoa powder
5. stir some more and cook for 20 minutes.
6. 5. Add the sugar and simmer for 10 minutes.
7. 6. Pour in the cream and reduce the sauce before serving.

Cooks Note

For 6 people

Cooking time: 45 mins

Preparation: 10 mins

You can if you like, add some chili at your convenience to make this wonderful dish a bit spicy