Chimole

6-8 | 2 hours

INGREDIENTS

- 3-3.5 lbs Chicken pieces
- 8 cups Water
- 1/2 cup chopped onions
- 3 garlic cloves crushed
- 1/2 Tbsp ground Allspice
- 1/2 Tbsp Black pepper
- 1/2 tsp Ground cumin
- 1/2 tsp Dried oregano
- 1/4 cup Recado Negro, dissolved in 1/2 cup warm water
- 2 Tbsp Chicken bouillon
- 1 lb Potatoes, quartered
- 6-8 Boiled eggs, halved
- 2 Tbsp Pickled Jalapeno Brine (or to taste)
- 1/2 cup chopped Cilantro
- 2 Roma Tomatoes, chopped
- Salt to taste

DIRECTIONS

1. Roast the chicken pieces in the oven at 375°F (190°C) for 30 minutes.
2. In a large pot, combine the chicken, water, onions, garlic and the Seasonings. Bring to a boil, then reduce heat and simmer for 30 minutes.
3. Add the dissolved Recado Negro and chicken bouillon. Simmer for another 15 mins.
4. Add the potatoes and simmer until they are tender, about 15-20 mins.
5. Stir in the pickled jalapeno brine, chopped cilantro & tomatoes, cook another 5 mins.
6. Serve hot, garnished with the halved boiled eggs.

Tips:

- Garnishes: Chopped cilantro, green onions, a squeeze of lime juice, or even some crumbled queso fresco.
- Side Dishes: Serve with rice, tortillas, and/or plantains.