

Xinxim with Tomatoes

Xinxim con tomate

Ingredients

1	fresh lime
1 tsp	salt
2 tbsp	paprika, separated
½ tsp	ground all-spice
2 lbs (1 kg)	chicken breast, either boneless, and skinless chunks, or bone-in with skin, cut in half
1 tbsp	olive oil
1	large onion, peeled and quartered
1	clove garlic, peeled and halved
½ cup	water
½ cup	roasted peanuts
½ cup	loosely packed chopped cilantro
1 tbsp	finely grated fresh ginger
2	tomatoes, stem end removed, and quartered
1 tbsp	coconut oil
½ cup	red wine (or water)
¼ cup	roasted cashews, halved

Squeeze juice from lime over chicken, then turn pieces to coat, while rubbing with lime halves to add extra flavour. Sprinkle chicken with salt, half the paprika, and all-spice; refrigerate. In a large pan, warm up olive oil over medium heat; add onion and garlic, and sauté for a couple of minutes, being careful not to burn the garlic. Remove from heat, reserving oil in the pan. Scoop onion and garlic into a blender or food processor; add water, peanuts, cilantro, ginger and tomatoes. Process until smooth; pour mixture into the large pan with the reserved oil. Bring to boil, then simmer for about 10 minutes. Meanwhile, heat up coconut oil in a large frying pan. Sprinkle the rest of the paprika, then add chicken pieces in batches, turning to brown on all sides. Transfer chicken to simmering sauce as they brown. When all the chicken has been transferred, pour wine (or water) in the frying pan, scrapping burnt bits from the bottom; incorporate liquid with bits into the stew, as well as the cashews. Adjust seasoning with salt and pepper, and continue simmering for at least 20 minutes. Serve hot with a side of rice and beans.

