

# SAVEUR

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## Haitian Stewed Chicken (Poulet Creole)

SERVES 6-8

**1 3-4-lb. chicken, cut into 8 pieces**  
**1 tsp. kosher salt, plus more to taste**  
**3 cloves garlic**  
**2 scallions, roughly chopped**  
**2 sprigs parsley**  
**1 sprig thyme, stemmed**  
**1 Scotch bonnet chile, split**  
**1 green bell pepper, stemmed, seeded, and thinly sliced**  
**2 tbsp. canola oil**  
**1 large yellow onion, halved and thinly sliced**  
**1/2 red bell pepper, stemmed, seeded, and thinly sliced**  
**Freshly ground black pepper, to taste**  
**2 tbsp. tomato paste**

1. Place chicken in a shallow baking dish. Purée salt, garlic, scallions, parsley, thyme, Scotch bonnet chile, half the green bell peppers, and 1/2 cup water in a food processor and pour over chicken. Chill for 4 hours.

2. Heat oil in a 6-qt. Dutch oven over medium-high heat. Scrape marinade from chicken; reserve marinade. Add chicken to pot and cook, turning once, until browned, about 10 minutes. Transfer chicken to a plate and set aside. Add remaining green bell peppers, onions, and red bell peppers to pot, season with salt and pepper, and cook, stirring, until soft, 8-10 minutes. Add tomato paste and cook, stirring, for 1 minute. Return chicken to pot, along with reserved marinade and 1 cup water. Bring to a boil, reduce heat to medium-low, and cover pot slightly; cook, stirring occasionally, until chicken is tender, 25-30 minutes. Remove from heat and season with salt and pepper.

**\*\*Correction: August 22, 2011** The printed headnote for this recipe mentioned lime. However, the recipe does not contain lime. The headnote has been corrected to reflect this.