



Chantal's Enamel-on-Steel 3 Qt. Saute & Serve



Chicken Costa Rica

- 1 pound skinless, boneless chicken, cut in strips
- 1 Tablespoon vegetable oil
- 11 oz jar chunky salsa or picante sauce (mild or hot)
- 3 Tablespoons Pick-A-Pepper Sauce
- 1/2 cup chicken stock
- 5 Roma tomatoes, diced
- 1/2 bunch cilantro, chopped
- 1 Tablespoon corn starch dissolved in 1/2 cup cold water

In Chantal's Saute & Serve pan, brown chicken in oil. Add salsa, chicken stock and Roma tomatoes. Simmer uncovered for 5 minutes.

Add cornstarch water, cilantro, and salt & pepper to taste. Stir slowly. Cover and simmer for 30 minutes. Or cover and bake at 325o for 30 minutes. Serve with cornbread or rice. Serve 6.

Tip - For variety, add small sections of corn on the cob with the stock and tomatoes.