

Aji de Gallina

Yield: 4 servings

Ingredients:

- 1 rotisserie chicken
- 4 cups cooked rice
- 1-1/2 cups evaporated milk
- 2 slices white bread
- 1/4 cup vegetable oil
- 1 onion, chopped
- 2 cloves garlic, minced
- 2 tablespoons yellow chili paste
- 1/8 teaspoon black pepper
- 1 teaspoon turmeric
- 1 teaspoon cumin
- 1 cup chopped walnuts
- 1/2-1 cup chicken broth
- 2/3 cup grated Parmesan cheese
- 2 teaspoons salt
- 4 black olives, finely chopped
- 4 hard-boiled eggs, peeled

Directions:

1. Remove skin from chicken. Shred the rotisserie chicken to fine threads.
2. Combine evaporated milk with bread and let absorb.
3. Heat oil in a saucepan; fry onion, garlic, chili paste, black pepper, turmeric, and cumin. Cook until onion is

translucent.

4. Finely chop the walnuts before adding to the blender.
 5. In a blender, blend onion mixture with milk, bread, and chopped walnuts to a smooth, thick consistency.
 6. Return mixture to pan and keep the heat on low to avoid scalding the cream sauce.
 7. Add 1/2 cup stock. Add more if mixture is still too thick. Fold in shredded chicken and Parmesan cheese. Add salt and pepper to taste.
- Serve with rice, black olives, and hard-boiled eggs.