

CHICKEN IN GARLIC WALNUT SAUCE - (SATSIVI)

(A national Georgian recipe with chicken cooked in garlic, walnut sauce)

For the satsivi paste:

1 cup walnuts
20 g cilantro (a handful)
1-2 chilies (I used 1 ½ chopped Jalapenos)
2-3 gloves garlic
The juice of one whole lemon – seeds removed

For the chicken:

1 tbsp. olive oil
1½ to 2 pounds chicken pieces
Salt
Pepper
1 medium onion, chopped
2 tbsp. flour
2 cups chicken stock

For garnish:

1-2 tbsp. chopped fresh tarragon
1-2 chopped fresh cilantro

Instructions:

In a bowl of a food processor or blender combine walnuts, cilantro, chilies, garlic, lemon juice and ½ cup of the chicken stock and process until you have a smooth paste. Set aside.

Heat a tablespoon of olive oil in a large pan and brown the chicken, seasoned with salt and pepper, over medium heat. Work in batches if necessary to avoid overcrowding. Remove browned chicken, place on a plate and set aside.

Discard all but 2 tablespoons of fat from the pan, then add chopped onion and cook for 5 minutes over low heat until tender but not colored. Add flour and stir, then add chicken stock gradually while stirring to combine and turn the heat up to

bring to a boil. Boil for 30 seconds then turn heat down and add the satsivi paste and stir to combine.

Return chicken to pan, bring the sauce to a boil, then turn heat down and simmer for 30 minutes, uncovered, just until the sauce is the consistency of a sauce thickened with heavy cream. Once thickened, remove from heat, sprinkle with the chopped cilantro and tarragon before serving. Serve with rice or flat bread.
Serves 6