

Puerto Rican Chicken Pie (Pastelón de Pollo)

This is a Puerto Rican version of the classic chicken pie. The sweet chili peppers are mild, unlike the similar scotch bonnets-choose carefully! We made this for our cookbook group. I substituted my vodka pie crust recipe for the pie crust recipe in the book.



Ingredients:

- 1 Tbsp. vegetable oil
- 1 oz. salt pork
- 2 oz. lean cured ham
- 1 small onion
- 1 green pepper
- 3 sweet chili peppers
- 2 cloves garlic
- 1 tsp. dried oregano
- 1 lb. boneless chicken breasts
- 1 lb. boneless chicken thighs
- 3 1/3 tsp. salt
- 2 tsp. vinegar
- 1 can (4 oz.) chopped pimientos
- 8 dry pitted prunes
- 1/4 cup raisins
- 1/2 cup tomato sauce
- 8 olives stuffed with pimientos
- 1 tsp. capers
- 4 eggs
- 1 Tbsp. milk



Equipment

- Heavy skillet or caldero
- Large skillet
- Basting brush

Puerto Rican Chicken Pie:

☑	Directions	Time (min)	
	Make a pie crust (see recipe Link)		45
	Hard-cook 4 eggs (see recipe Link) and allow to cool		
	Preheat the oven to 350 degrees		
	Peel and chop 1 small onion	2	
	Cut, seed and chop 1 green pepper	2	
	Cut, seed and chop 3 sweet chili peppers	2	
	Peel and mince 2 cloves of garlic	2	
	Chop 8 prunes	2	
	In a heavy skillet on high heat, brown 1oz. salt pork and 2 oz. ham	2	
	Reduce heat to low and sauté onion, green pepper, chili peppers, garlic, and 2 tsp. dried oregano until tender	3	
	Wash chicken pieces and mix with 3 1/4 tsp. salt and 2 tsp. vinegar	2	
	In a separate skillet, heat 1 Tbsp. vegetable oil	3	
	In the hot oil, brown the chicken	5	
	To the chicken, add pimientos, prunes, 1/4 cup raisins, 1/2 cup tomato sauce, 8 olives, and 1 tsp. capers	2	
	Bring chicken to a boil, reduce heat to low, cover and simmer		30
	Chop 4 hard-cooked eggs	5	
	Remove chicken pieces. Chop meat. Combine all the ingredients in the large skillet.	1	
	Roll out the larger pie crust and line a pie plate	2	
	Transfer filling to the pie crust. Move to the refrigerator.	2	
	Roll out second crust. Place on pie and crimp edge. Prick top crust in several places and baste with 1 Tbsp. milk	5	
	Bake until golden brown	45	
	Total		2 hr.