

# Ajiaco

Serves 6

2 ½ lbs bone-in chicken leg quarters  
2 tablespoons olive oil  
Salt, to taste  
Freshly ground black pepper, to taste  
1 large white onion, chopped  
1 ½ teaspoons dried oregano  
1 ½ lbs russet potatoes  
4 cups less-sodium chicken broth  
1 cup water  
¾ lb Yukon gold potatoes, peeled and cut into ½-inch cubes (keep submerged in cold water until ready to use if prepping ahead)  
¾ lb red potatoes, peeled and cut into ½-inch cubes (keep submerged in cold water until ready to use if prepping ahead)  
2 ears of corn, shucked and cut crosswise into 1-inch pieces

## **Accompaniments:**

¼ cup sour cream  
¼ cup heavy cream  
3 tablespoons capers, drained  
2 avocados, chopped  
½ cup cilantro leaves

Dry the chicken leg quarters with a paper towel and season generously with salt and pepper. Heat the olive oil over medium-high heat in a heavy pot or Dutch oven. Add the chicken leg quarters, working in two batches if needed, to the pot skin side down. Brown each side for 10 minutes. Carefully remove the chicken quarters using tongs and set aside.

Reduce the heat to medium and add the onion, oregano, ½ teaspoon salt, and ½ teaspoon freshly ground black pepper to the oil. Cook, stirring occasionally, for 6-8 minutes until the onion is golden brown. While the onion is browning, peel the russet potatoes and coarsely grate them on a box grater.

Add the grated potatoes, chicken broth, and water to the pot. Return the chicken to the pot. Bring the mixture to a boil. Reduce the heat to medium low and cover the pot. Cook for 25 minutes. Remove the chicken pieces and let them cool on a plate

Drain the Yukon gold and red cubed potatoes if you prepped them ahead of time and add them to the stew. Simmer the stew for another 20 minutes. Add the corn and cook for another 10 minutes or until the corn is tender.

While the corn is cooking, shred the cooked chicken and return it to the pot. Stir together the sour cream and heavy cream in a small bowl to make crema. Place

**This recipe came from Minced blog at [www.mincedblog.com](http://www.mincedblog.com).**

the capers, chopped avocado, and cilantro leaves in additional bowls.

Season the stew with salt and pepper if needed. Serve with the accompaniments. Individuals can top their stew with the garnish of their choice.