

Chicken breast in Pecans Sauce



Yield:

6

AMT	UNIT	INGREDIENTS	PROCEDURES
3	pounds	skinless chicken breast	Cook the chicken breasts with water and half onion for 15 minutes, save the broth for later.
2	piece	chile ancho dry pepper	
1	cup	seedless prunes	Fry the pecans, the prunes and the chopped onions in a pan with the vegetable oil separately. Put in a blender with the cinnamon clove and peppercorns, add the chicken broth (4 cups approx) and blend for 1 minute, add more broth if the sauce is too heavy. Season with salt.
1/4	cup	chopped white onion	
1/4	cup	chopped pecans	
1/2	stick	cinnamon	Serve the chicken breast with the sauce and decorate with chopped onions, and as a side dish I recommend white rice or steamed vegetables.
4	piece	cloves	
4	piece	pimienta gorda or peppercorn	Plate and decorate with poblano brunoise and crutons or toasted slices of baguette, if you want, use heavy cream also for decoration.
1/2	cup	vegetable oil	
		water	

