

THE FIREHOUSE

RESTAURANT

MANZANILLA-STYLE CHICKEN WITH CHORIZO-WHITE BEAN RAGOÛT AND SPANISH OLIVE TAPENADE

Deneb Williams ~ Executive Chef
(Serves 4 guests)

INGREDIENTS

CHICKEN

4 ea 8-oz chicken breasts
to taste salt & pepper
2 Tbsp vegetable oil
¼ cup Madeira wine
1 cup chicken stock

WHITE BEAN RAGOÛT

2 Tbsp vegetable oil
8 oz chorizo sausage
2 Tbsp garlic
1 cup chicken stock
4 cups White Beans, *see recipe below*
1 lb spinach, *washed and stemmed*
2 cups Roasted Sweet Potatoes, *see recipe below*
2 Tbsp butter
2 Tbsp fines herbes
to taste salt & pepper
1 Tbsp lemon juice

PAN SAUCE

2 Tbsp butter
2 Tbsp fines herbes

½ cup Olive Tapenade, *see recipe below*
1 bunch scallions, *sliced for garnish*

NOTE

White Beans, Roasted Sweet Potatoes and Olive Tapenade should be prepared ahead of time.

PROCEDURE

CHICKEN

- Preheat oven to 350°.
- Season chicken with salt and pepper.
- In a sauté pan on high heat, sear chicken in oil for 30 seconds on each side.

- Deglaze pan with wine then add chicken stock.
- Bake for 8-10 minutes or until internal temperature is 160°. Note: check chicken periodically to ensure pan is not dry. If needed, add more chicken stock to keep stock level between ¼- to ½-inch deep in pan while chicken is cooking.
- Remove pan from oven, cover and set aside until bean ragoût is done.

CHORIZO-WHITE BEAN RAGOÛT

- While chicken is in the oven, begin white bean ragoût.
- In a hot sauté pan, add 2 Tbsp oil and chorizo.
- Sauté chorizo until browned and 70% cooked.
- Add garlic and cook 30 seconds. Be careful to brown but not to burn garlic.
- Add chicken stock and beans.
- Simmer on medium-high heat until most of the chicken stock is absorbed, approximately 4-5 minutes.
- Add spinach and roasted sweet potatoes and cook for 1-2 minutes.
- Add butter, herbes, salt and pepper. Stir until butter is incorporated.
- Add lemon juice and set aside.

PAN SAUCE

- Remove chicken from pan.
- Return pan to stove on medium-high heat.
- Bring to a boil and reduce to ½ cup.
- When stock is reduced but still boiling, add cold butter and herbes. Stir to emulsify.

PLATING

- Place 1 cup white bean ragoût in each bowl.
- Set chicken on white beans.
- Pour pan sauce over chicken.
- Place 1 Tbsp tapenade on top of chicken.
- Garnish with sliced scallions around the bowl.

WHITE BEANS

(Yields 4-6 cups)

INGREDIENTS

2 cup	dry cannellini beans
2 cup	yellow onions, <i>diced medium</i>
1 cup	fennel, <i>diced small</i>
¼ cup	garlic, <i>minced</i>
¼ cup	extra virgin olive oil
1 qt	chicken stock
2 Tbsp	thyme, <i>fresh</i>
1 ea	bay leaf
2 tsp	kosher salt
½ tsp	black pepper

PROCEDURE

- Cover beans with water and soak overnight or for at least 6 hours.
- Sauté onions, fennel and garlic in oil until translucent. Do not brown.
- Add chicken stock, herbs and spices.
- Add beans and simmer on medium-low heat for 1-2 hours or until beans are soft.
- Remove bay leaf and set aside or refrigerate overnight.

OLIVE TAPENADE

(Yields ½ cup)

INGREDIENTS

1 ea red bell pepper, *whole*
6 oz Manzanilla mixed olives
2 cloves garlic
1 cup extra virgin olive oil
½ bunch parsley

PROCEDURE

- Preheat broiler to high heat.
- Place pepper under broiler directly on rack for 7-9 minutes, turning until charred on all sides.
- Place in a bowl and cover with plastic wrap. Set aside for 10 minutes.
- Peel skin, remove seeds and chop.
- In food processor, combine all ingredients and pulse until chopped, do not purée.
- Set aside or refrigerate overnight.

ROASTED SWEET POTATOES

(Yields 2 cups)

INGREDIENTS

2 ea sweet potatoes, *large*
¼ cup olive oil
to taste salt & pepper

PROCEDURE

- Preheat oven to 350°.
- Peel and dice sweet potatoes into ½-inch cubes.
- Toss with olive oil, salt and pepper.
- Bake for 5-6 minutes or until soft and caramelized.
- Set aside to cool or refrigerate overnight.