



Pan Con Pollo

Makes 8 sandwiches

Ingredients

For the Sauce

- 2 tablespoons olive oil
- 6 Roma tomatoes, halved
- 1 brown onion, quartered
- 3 cloves garlic
- ½ red bell pepper, quartered

For the Sauce (continued)

- 2 dried ancho (pasilla) chili peppers (remove the stem and shake out some of the seeds and cut into chunks)
- 2 tablespoons sesame seeds
- ¼ cup pumpkin seeds
- 2 teaspoons whole cumin seeds

For the Chicken

- 4 pounds chicken (I use a mix of thighs and breasts with the bone - skin off)
- 2 small granny smith apples, peeled and cut into a small dice
- 1 can green olives, pitted and sliced (juice too).
- ½ teaspoon freshly ground pepper
- 2 teaspoons kosher salt

For the Sandwich

- 8 bolillo (pastrami) rolls, split
- 2 Roma tomatoes, thinly sliced
- 8 lettuce leaves
- 1 English cucumber, thinly sliced
- 4 radishes, thinly sliced
- 1 bunch watercress
- Mayonnaise

Steps

1. Preheat oven to 450°F. Toss the tomatoes, onion quarters, garlic and bell pepper in olive oil on a baking sheet pan and roast for about 25 minutes (until the edges turn dark brown). Let cool.
2. In a skillet, toast the ancho chilis, sesame seeds, pumpkin seeds and cumin seeds until the sesame seeds turn golden brown. *Stir frequently as these can burn quickly. Remove the seeds and chilis to a blender and add all the roasted vegetables and the juice from the pan. Blend until pureed.
3. Using a slow cooker (or pressure cooker) combine the chicken, the sauce, apple chunks, olives and juice, salt and pepper and cook until the chicken is tender, cooked through and shreds easily. *You can also bake the chicken in the oven with the sauce (covered in foil) until tender.
4. When cool enough to handle, shred chicken from bone and remove the sauce to the blender. Blend until smooth.
5. To serve, spread mayo on each roll (if desired), add some tomato slices, lettuce leaf, cucumber slices, radish slices and some watercress. Pile on the chicken. Pour a little sauce on top of chicken and serve more sauce on the side for dipping.

Recipe from: myclasscancook.com