

Chicken Ragu Tagliatelle

Ingredients:

1. 1lb Chicken thighs and drumsticks (washed and trimmed of excess fat)
2. Salt, to taste
3. Ground Black Pepper, to taste
4. 1 tsp Sugar
5. 1 tsp vegetable Oil
6. 1 medium Red Onion (diced)
7. 1/2 bunch Cilantro (washed)
8. 1/2 Anaheim pepper (seeds removed and diced)
9. 1 Celery rib (cut into 1 inch pieces)
10. 3 Garlic cloves (mashed)
11. 1 tsp Oregano
12. Water as needed

Instructions:

1. Season chicken with salt and ground pepper and set aside.
2. In a shallow braising pot add the oil and sugar. Heat the oil and balsamic glaze.
3. Add the chicken and stir to coat the chicken until it gets a nice even dark color all around. Cook for 10 minutes on medium heat.
4. Add red onions, cilantro, pepper, celery garlic and oregano to the pot and let cook until the vegetables have softened.
5. Add enough water to cover $\frac{3}{4}$ of the chicken.
6. Bring to a simmer and then cover. Cook for 35-40 minutes.