



#### INGREDIENTS:

- 4 pieces of chicken
- 1 minced clove garlic
- 60 g. of chopped onion
- 1 tablespoon finely chopped of parsley
- Marinated Chipotle Peppers **SAN MARCOS** to taste
  - 250 g. of crushed tomatoes
  - 300 ml. of chicken broth
  - 50 g. of peanuts
- 2 small cooked and sliced potatoes

#### PREPARATION:

Boil the chicken in water with garlic, onion and parsley. Remove water once cooked. Preheat oven to 180 degrees. Grind Marinated Chipotle Peppers **SAN MARCOS** with crushed tomatoes, chicken broth and peanuts. Marinate the chicken with the sauce, put the potatoes on top and place it in an oven dish. Cook for 10 minutes until the potatoes are golden brown.

*ENJOY THE AUTHENTIC MEXICAN CUISINE WITH THE  
GENUINE "MEX-MEX" STYLE*