Port and Paprika Chicken Bites

Description

inimitable port wine, paprika, cilantro, and olive oil—flavor this tapas-style dish.

Summary

Yield: 2
Prep Time: 30 minutes
Category: Poultry
Cuisine: American

Ingredients

- 2 clove garlic
- 2 bay leaves
- 3 tbsp Ruby Port
- 2 tbsp olive oil
- 1 tbsp cider vinegar
- 2 tsp sweet paprika
- 1/2 tsp salt
- 1 lb boneless skinless chicken thighs cut into 1 inch cubes
- 1/2 cup chopped cilantro
- 1/2 cup finely diced onion

Instructions

1. Grind the garlic and bay leaves together in the work bowl of a hand blender or mini chopper. (Alternatively, chop the garlic by hand and finely crumble the bay leaves and combine.) Add the port, 1 tablespoon of the olive oil, the vinegar, paprika, and salt and pulse until well combined.

2. Pour the mixture over the chicken, cover, and refrigerate for 1 to 2 hours.

3. Just before cooking, chop enough cilantro to make 1/2 cup. Scatter the cilantro on a serving plate.

4. Heat the remaining 1 tablespoon of olive oil on medium-high heat in a wok or large skillet. With a slotted spoon, scoop the chicken pieces out of the marinade and into the hot oil, arranging the chicken in a single layer and discarding the marinade. Cook until browned on the bottom, 2 to 3 minutes, then stir-fry until cooked through, 2 to 3 minutes more. Scoop the chicken out of the pan, leaving any excess oil behind, and place the chicken on the cilantro.

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5. Add the onion to the oil in the hot pan, return it to medium-high heat, and cook, stirring, until the onion is browned at the edges, about 2 minutes. Scoop the onion out of the oil and strew it over the chicken.

6. Serve the plate of chicken bites hot or at room temperature, sprinkled with a touch of salt and with cocktail picks or toothpicks for handling.