

Chicken a la Creole

INGREDIENTS

2 Tbsp. oil
2 cups onions, diced
1/2 cup green peppers, diced
1 cup wine (white wine, dry)
4 scallions
1 cup chicken stock
2 cloves garlic, chopped
4 cups diced tomatoes
1 Tbsp. soy sauce
1 teaspoon cayenne pepper
2 teaspoons hot sauce
2 chicken breasts (skinned and cut into small chunks)

- Heat oil, add onions and green peppers
- Add scallions
- Add garlic
- Add white wine
- Add chicken stock
- Add tomatoes; wait 1 minute and add soy sauce
- Add cayenne pepper and hot sauce
- Add chicken
- Turn heat down and simmer until chicken is done.