

# Pollo A La Nogal Estilo Peruano (Peruvian Walnut Chicken)

## Ingredients

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**3** chickens, cut up  
water to cover  
**1** loaf bread, crust removed  
**1** can evaporated milk  
**2** tablespoons aji chili powder or substitute New Mexico chili powder  
**1** onion, minced  
**1** teaspoon cumin  
**1/2** teaspoon coriander  
freshly ground black pepper  
**1** cup grated parmesan cheese  
**1/2** cup walnuts, peeled and finely ground  
**4** hard-boiled eggs, sliced

## Method

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Cook the chickens in boiling water until tender, about 25 minutes. Shred the chicken and set aside. Soak the crustless bread in the milk in a separate container. Add the chili powder and mix. Place the onion in a skillet with the oil and sauté. When the oil comes to a boil, add the salt, cumin, coriander, and pepper to taste. Cook the mixture for a while, then add the soaked bread, mashed smooth. Next add the shredded chicken and the grated cheese. Simmer for 20 minutes, covered, checking to see that the mixture does not burn. Then add the walnuts, stirring to blend them in. Serve hot, garnished with hard-boiled eggs. Authors' heat scale: Medium.

Source: Posted to the BBQ List by Carey Starzinger on Mar 27, 1996.  
(Servings: --)

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