

FOXWOODS FOOD & WINE FESTIVAL

MANUEL ROMERO

PIQUILLO PEPPERS STUFFED WITH CHICKEN AND SEAFOOD

Serves 4

INGREDIENTS:

2.5 oz. chicken, diced
2.5 oz. shrimp, diced
2 oz. baby squid, diced
1 Tbs. olive oil
Salt and pepper, to taste
4 oz. rice, cooked in chicken and saffron stock
5 scallions, chopped
½ Tbs. chives
4 Tbs. aioli
12 piquillo peppers, imported, packaged in jar or tin

DIRECTIONS:

Sauté chicken, shrimp and baby squid in olive oil. Season to taste with salt and pepper. Transfer to stainless steel bowl. Set aside to cool. When cool, add rice, scallions, chives and aioli. Gently mix ingredients together. Season to taste with salt and pepper. Make vertical slit in each piquillo pepper. Fill with salad.