

CHICKEN WITH PASILLA-PECAN SAUCE

(inspired by [Pati Jinich](#))

2 tablespoons grapeseed oil
8 boneless, skinless chicken thighs
3 cups chicken stock
3/4 cup pecans
4 prunes
2 pasilla dried chilis, stemmed and seeds removed
1 medium shallot, peeled, cut in half
1 cup strained tomatoes (I used Pomi)
salt and pepper to taste

Start by making the sauce. Add the dried pasillas to a super hot skillet and dry cook them on both sides until they get soft and fragrant. Reserve. Broil the shallot or dry roast it in the pan together with the pepper.

Heat the chicken stock in a saucepan, add the pasillas, broiled shallots, pecans, and prunes. Season lightly with salt and pepper. Simmer gently for 10 minutes. Add the contents of the pan to a high-power blender (I used a Vitamix), and process until full smooth.

Heat the oil in your pressure cooker or instant pot, season the chicken pieces with salt and pepper, and brown them on both sides, four pieces at a time. Remove to a bowl as they are done. When they are all browned, remove the excess oil from the pan, leaving about 1 tablespoon behind. Add the chicken back to the pressure cooker, pour 1 cup strained tomatoes and 1 cup of the pasilla sauce. Close the pan, bring to full pressure and cook for 20 minutes. Release the pressure (quickly is ok), and if needed, simmer down the sauce. Adjust seasoning, and serve with your side dishes of choice, or shred the meat and wrap in tortillas.