

Medallion de Pollo con Arbol de Pan (Chicken Medallions with Mashed Breadfruit)**Serves 2****For the sofrito (makes 2 cups):**

1 large yellow onion
 1 green bell pepper
 1 red bell pepper
 1 medium head garlic, cloves separated and peeled
 1 bunch freshly cilantro
 12 *ají dulce* peppers (you can substitute small sweet peppers, though they will not be as sweet)
 6 *recao* leaves (you can also use long coriander as a substitute)
 ¼ cup Manzanilla olives (Green Spanish olives, pitted and stuffed with pimento)
 1 tablespoon capers (water-packed)
 2 teaspoons kosher salt
 1 tablespoon freshly ground black pepper
 1 tablespoon crushed dried oregano
 ½ cup olive oil

For the chicken:

Two 5-ounce boneless skinless chicken breasts
 Kosher salt and freshly ground black pepper to taste
 1 tablespoon olive oil
 1 ½ cups sofrito (see recipe above)

For the breadfruit:

1 large breadfruit, peeled, cored, and cut into medium-size pieces
 3 garlic cloves, roasted
 1 tablespoon olive oil
 ½ cup condensed milk
 1 tablespoon unsalted butter
 Kosher salt and freshly ground black pepper, to taste

1. Prepare the sofrito: Wash, peel, seed and coarsely chop all the vegetables. Combine the vegetables in a blender with the *recao*, olives, capers, salt, pepper, oregano, and olive oil, and pureé. Store in a glass jar covered in the refrigerator for later use. (It may also be frozen in ice cube trays.)

2. Marinate the chicken: Trim the fat from the chicken breasts, and butterfly each breast halfway through (so it opens like a book). Place the chicken in a deep baking dish and cover with the sofrito, salt and pepper, and olive oil, and toss to coat. Cover the dish with plastic wrap and transfer to the refrigerator to marinate for at least 4 hours (or overnight).

3. Prepare the chicken: Preheat the oven to 350°F. Roll the chicken into a tube-like shape and tie closed with butchers' twine.

4. Heat a little olive oil in an oven-safe skillet over high heat. Add the chicken and sear on both sides, until both have just a little color, about 3 minutes. Transfer the skillet to the oven and finish in the oven for 12 minutes. Once done, let rest for 4 minutes, then remove twine and slice into ½-inch thick medallions.



5. Boil the breadfruit: Bring a pot of salted water to a boil. Place the breadfruit pieces in the pot and cook until fork tender, about 15 minutes. Transfer the cooked breadfruit to a large bowl and add the roasted garlic and olive oil.
6. Heat the condensed milk and butter in a small saucepan until it comes to a soft boil. Add the the warmed milk mixture and salt and pepper to the bowl of boiled breadfruit, and mash until it is the consistency of mashed potatoes.
7. Assemble the chicken and mashed bread fruit on a plate, and serve.

Recipe courtesy of Restaurant Associates Chef Alexandra Strong

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