

ARTISAN KITCHEN

RECIPE FILE

CHEF KARLA'S "JUST PEACHY" CHICKEN COBBLER

Ingredients

- 4 # skinless, boneless chicken Thighs, cut into 2 inch chunks
- 1 onion julienned
- 1 red bell pepper julienned
- 2 Tablespoons butter
- Salt & Pepper
- 1 cup brown sugar
- 4 fresh peaches - peeled, pitted, and sliced or 4 Cups frozen peaches thawed
- 1/2 teaspoon fresh ginger paste
- 1/8 teaspoon ground cloves
- Juice & zest of 1 lemon
- 2 tablespoons cornstarch
- 10- 12 oz. Package baby spinach

For the Topping:

- 1 cup all-purpose flour
- 3 tbsp sugar
- 3/4 cup self rising corn meal
- 1 tsp baking soda
- 1 tsp salt
- 1 egg
- 6 tbsp melted butter
- 1 ½ cups buttermilk

Directions

1. Preheat oven to 350 degrees F. Lightly grease or spray a 9x13 inch baking dish. Set Aside

2. Mix the lemon juice, zest and corn starch together and set aside. Melt butter in a large skillet over medium high heat. Sauté the chicken until it starts to brown. About 5 minutes. Add in onions and pepper, season with salt & pepper. Cook until the peppers and onions start to soften. Add in the peaches, sugar and other spices. Stir gently until the peaches start to release their juices. Once you have a sauce, stir in the lemon juice and cornstarch mixture & stir until thickened. Remove from the heat and gently toss in the fresh spinach. Place chicken mixture in the prepared baking dish. Set aside.
3. Mix all of the topping ingredients together in a medium bowl until you have made a smooth batter. Pour the batter over the top of the chicken mixture
4. Bake for about 30 minutes in the preheated oven, until the top is golden brown. Let sit for about 10 minutes & serve.