



Aji de Gallina Peruano

1 can (20 ounce) Loma Linda Vegetable Skallops
4-5 Peruvian Aji chili peppers (find in freezer section)
1 medium onion
2 cloves garlic, crushed
1 pack of saltine crackers or 5-8 slices of white bread
¼- ½ cup vegetable broth
¼- ½ cup milk or soy milk
Salt to taste
Pinch of Turmeric for color

Cut Vegetable Skallops into ¼ inch strips
Place crackers or bread in a bowl and cover with just enough vegetable broth and milk to soak them
Thaw the Aji peppers until soft enough to cut
Remove top, seeds, and membranes then boil peppers in water for five minutes (this will decrease the heat level). Remove and roughly chop
In a lightly oiled skillet sauté the onion, garlic and peppers
Add a pinch of turmeric for color and black pepper and salt to taste
Add the cracker mixture and a bit of vegetable broth as needed to form a loose paste
Place mixture in blender and blend until smooth
Add Vegetable Skallops to the skillet and mix in the sauce
Simmer for a few minutes until heated through. Serve with rice.

Submitted by N.A. of North Carolina