

## Jamaican Brown Stew Chicken Recipe That Delivers Bold Island Flavor

4 pounds bone-in skinless chicken thighs and drumsticks



**TIME**  
**12 min**

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**ChefManiac**

### INGREDIENTS

4 pounds bone-in skinless chicken thighs and drumsticks  
4 tablespoons oil, divided  
1 medium onion, sliced  
3/4 teaspoon salt, plus more to taste  
1/2 teaspoon black pepper  
1 carrot, sliced into strips  
1/2 red bell pepper, sliced into strips  
1/2 green bell pepper, sliced into strips  
3 scallions, diced  
8 pimento berries  
1 tablespoon all-purpose seasoning, optional  
1 tablespoon smoked paprika  
1 1/2 tablespoons soy sauce  
1 1/2 tablespoons browning sauce  
9 to 10 sprigs fresh thyme  
1 tablespoon chopped ginger  
5 large garlic cloves, chopped  
1 Scotch bonnet pepper, halved  
2 tablespoons tomato ketchup  
1 medium tomato, chopped  
Chopped parsley, for garnish

### DIRECTIONS

1. In a large bowl, combine the chicken with 2 tablespoons of oil, salt, black pepper, onion, bell peppers, carrot, scallions, ginger, garlic, pimento berries, soy sauce, browning sauce, thyme, Scotch bonnet pepper, all-purpose seasoning, and smoked paprika.
2. Use your hands to massage the seasonings and aromatics into the chicken until everything is well coated. Cover and refrigerate for at least 2 hours, or overnight for the best flavor.
3. When ready to cook, heat the remaining 2 tablespoons of oil in a large Dutch oven over medium-high heat.
4. Remove the chicken from the marinade, shaking off excess vegetable pieces. Reserve the marinade and do not discard it.
5. Sear the chicken in batches, without overcrowding, until golden brown on all sides, about 12 minutes total. Transfer the browned chicken to a plate.
6. In the same pot, add the reserved vegetables and aromatics from the marinade. Cook for about 6 minutes, until they begin to soften.
7. Return the chicken to the pot along with the reserved marinade liquid and 1 cup of water. Stir well. Cover and cook for 20 minutes.
8. Add the tomato ketchup and chopped tomato. Stir, cover again, and cook for 30 to 35 minutes, or until the chicken is very tender and the stew is rich and flavorful.
9. Add more water during cooking if you want extra gravy, or simmer uncovered at the end if you want a thicker stew.

10. Taste and adjust the salt as needed. Add a splash more soy sauce if desired. Garnish with chopped parsley and serve hot.

## SWAPS & NOTES

Bone-in chicken thighs and drumsticks are ideal here because they stay juicy and become wonderfully tender as they simmer.

You can use a mix of both or lean more heavily into one or the other depending on what you have.

The Scotch bonnet brings classic Jamaican heat and flavor.  
If you want less spice, keep it whole or leave it out entirely.

### TIPS FOR SUCCESS

Marinating the chicken is worth the time.

Even a couple of hours makes a noticeable difference, but overnight gives you the deepest flavor.

Do not crowd the pot when browning the chicken.

Good browning helps create the rich flavor base that makes the stew taste like it simmered all day.

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