

# Peruvian Chicken

August 4, 2020 | CHEF VEE, COOKING SCHOOL HEAD CHEF



*Chicken can be simple and easy, but with this recipe you'll definitely walk away with some oh's and ah's from the crowd! This Peruvian style chicken with iconic sauce is much easier than it looks and tastes. Be the star of your dinner table with this easy recipe, let's get cooking...*

Serves: 4 -6 Total Time: 45 minutes

For the Chicken

- 1 whole chicken quartered (or 2 breast pieces and 2 leg pieces, bone-in, skin on)
- 2 limes juiced
- 2 tbsp low sodium soy sauce
- 2 tbsp white vinegar
- 1 tbsp salt
- 5 cloves garlic roughly chopped
- 1 tbsp sugar
- 1 tsp cumin
- 1 tbsp chili powder or paprika
- 2 tsp smoked paprika
- 1 tsp dried oregano

#### For the Green Sauce (Aji Verde)

- 2 whole jalapenos roughly chopped (ribs and seeds included)
- 1 medium clove garlic roughly chopped
- 1 cup packed cilantro
- 1 lime juiced
- 1 teaspoon red wine vinegar
- 1 tablespoon olive oil
- 2 tablespoons grated cotija cheese (can substitute parmesan)
- ½ cup mayonnaise
- Salt and pepper to taste

Preheat oven to 425 degrees. Roast on middle rack on foil or parchment lined baking sheet. Makes for easy clean up. Combine lime juice, soy sauce, vinegar, salt, garlic, sugar, cumin, chili powder, smoked paprika, and oregano in a blender. Blend until smooth.

Pour marinade over chicken in a baking dish or large zip-lock bag. Using your finger, loosen the skin from the chicken pieces and spoon additional marinade under the skin. Marinate chicken for at least 2 hours or overnight! Place on rack and cook for 45 minutes. Feel free to use any cuts of chicken you like, and this sauce goes with everything, fish, steak and veggies. While chicken is

in the oven, place all sauce ingredients in a blender or food processor and blend until smooth. If you do not want it to be too spicy, remove the seed from jalapeno before dicing. Store in a container or jar until ready to serve. Any extra sauce can stay in fridge for 2 weeks. It's so delicious it may not last.

Serve chicken and your side of choice nice and hot. Enjoy!!