

Lime Mojo Chicken

June 11, 2020 | CHEF VEE, COOKING SCHOOL HEAD CHEF



*Let's go to the islands !! Ok, ok maybe the **kitchen** island with our Lime Mojo Chicken. This dish is amazing! Zesty, garlicky and delicious. Great for indoor or outdoor grilling. No grill? No worries! I'm going to show you how to achieve that char at home without the grill! This is perfect for gatherings or single serving dinner at home. To really be transported to the islands, pair with any fried plantains or the way I like with grilled asparagus. Equally delicious!*

Serves: 6 Cook Time: 50 minutes

- 2 lbs bone-in chicken thighs
- ¼ cup lime juice
- ¼ cup orange juice
- ¼ cup raw honey

- $\frac{1}{3}$ cup oil olive
- $\frac{1}{2}$ cup cilantro
- 5 cloves of garlic
- 1 tspn oregano
- 1 tspn paprika
- 1 tspn ground cumin
- $\frac{1}{2}$ tspn chili flakes
- Salt and pepper
- 2 limes for garnish
- Few sprigs cilantro for garnish

If you using an indoor grill, with paper towel, wipe the grill with cooking oil and when ready to cook, set to high heat, same for outdoor grill. If using oven, set to 400 degrees. Place the chicken thighs in a shallow baking dish and season with salt, pepper and paprika. Set aside and grab a blender or processor. Add in all remaining ingredients except garnish and blend until smooth. Pour the marinade over the chicken thighs and cover, then transfer to refrigerator. Let it chill for at least 1 hour or overnight. It will increase flavor the longer it marinates. When ready, set grill or oven. Line a baking sheet with parchment paper (makes clean up easier) Remove the chicken from the refrigerator and shake off any excess marinade. Place the chicken thighs onto the prepared baking sheet and bake for 35 minutes. Turn the oven to broil and continue cooking for 5 more minutes. Skin will have a great looking char. Cut limes into wedges and garnish, if using grill place lime wedges on grill to char and squeeze over chicken! This marinade is great with fish or shrimp and steak. I'd use skirt steak or flank. Serve hot and enjoy!