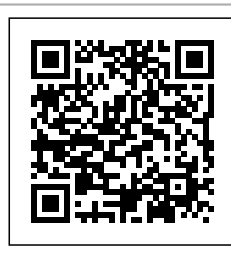


Peruvian Chicken



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Recipe by: Laura Vitale

Serves 4-6

Prep Time: 15 minutes

Cook Time: 30 minutes

Ingredients

For the Chicken and Marinade:

- 2-1/2 lb of Bone in, Skin on, Chicken Thighs
- 1/3 cup of Soy Sauce
- 4 Cloves of Garlic, smashed and peeled
- Juice of 1 Lime, about 3 tbsp
- 2 tbsp of Olive Oil
- 1 tsp of Dried Oregano
- 1/2 tsp of Cumin
- Heavy Pinch of Freshly Ground Black Pepper

For the Sauce:

- 3/4 cup of Mayo
- 1 Small Bunch of Cilantro
- 1 Serrano or Jalapeno, seeded optional
- 2 Cloves of Garlic, smashed and peeled
- 1/4 of a Small Yellow Onion or 3 Scallions
- 2 Tbsp of Extra Virgin Olive Oil
- Juice of 1 Lime
- Salt, to taste

1) In a small blender, add all the ingredients for the marinade, blend until smooth, then pour into a large resealable bag with the chicken and mix to coat, seal and refrigerate for a minimum of 6 hours or up to 48.

2) About an hour before cooking, make the sauce by adding all the ingredients to a blender, puree until smooth then pour into a container, cover and refrigerate for an hour.

3) When ready to grill, preheat your grill to medium heat, right between 350 and 400, grill (skin side down first) for 15 minutes per side or until internal temp reaches 185 degrees.

4) Serve with the green sauce and dive in!

