

PERUVIAN INSPIRED CHICKEN

SERVES 4-6 ADAPTED FROM *NEW YORK TIMES*

CILANTRO SAUCE

For the sauce, add all ingredients except the olive oil to a food processor or blender. With the motor running, slowly add olive oil and mix until emulsified.

SALSA VERDE *OPTIONAL*

Place all the ingredients for the Salsa Verde in a food processor, except the olive oil. Pulse until the mixture is roughly chopped. Slowly add the oil until it is emulsified.

CHICKEN MARINADE

In a large bowl, whisk together marinade ingredients. Add chicken and toss to coat pieces thoroughly. You can cover and keep in this bowl or transfer to another container to continue marinating in the refrigerator.

To roast, place chicken pieces on a sheet pan covered with parchment paper. Pour remaining marinade over the chicken. Bake at 450° for 25-40 min depending on the size of the chicken pieces. Chicken may sit for 10 min loosely covered with foil before serving.

DEEDEE'S NOTES:

- Chicken may be prepped and prepared a day in advance. Chicken will have more flavor if marinated overnight, but marinating for at least two hours will suffice. Both the Cilantro Sauce and the Salsa Verde may be prepared up to a week in advance and stored in the refrigerator.
- For chicken pieces, I have used bone-in and boneless. Both work well. When using breasts, I often cut in half for more appropriately sized pieces for serving. To serve you may also carve the chicken and in this case, boneless may be easier.

INGREDIENTS

CILANTRO SAUCE

1 cup cilantro leaves
1 clove garlic, minced
2 tsp basil, chopped
3-4 jalapeños,
seeded and diced
1 oz feta cheese, crumbled
½ tsp Dijon mustard
½ tbsp Sriracha
½ tsp honey
1½ tbsp lime juice
½ tsp ground cumin
¾ tsp sea salt
½ cup extra-virgin olive oil
Lime wedges, for garnish

SALSA VERDE - *OPTIONAL*

1 lg bunch Italian parsley
1 lg bunch basil leaves
10-15 mint leaves
2 garlic cloves, peeled
2 anchovies
or 2 tsp anchovy paste
2 tbsp capers, rinsed
3 tbsp red wine vinegar
1 tsp Dijon mustard
Salt and pepper
¾ cup olive oil

CHICKEN MARINADE

12 cloves garlic, minced
6 tbsp soy sauce
2 tbsp Sriracha
2 tbsp lime juice
2 tsp Dijon mustard
2 tsp chile powder
2 tsp cumin
2 tsp freshly ground pepper
1 tsp sea salt 4 lbs skin on
chicken breasts, or 4 lbs mixed
chicken pieces