

Peruvian Chicken with Green Sauce

Serves Four



Ingredients

For the Chicken

- 3 tablespoons olive oil
- ¼ cup fresh lime juice
- 4 garlic cloves, minced
- 1 tablespoon Kosher salt
- 2 teaspoons paprika
- 2 teaspoons cumin
- 1 teaspoon dried oregano
- 1 teaspoon freshly ground black pepper
- 1 whole chicken (4 pounds) - or 1 whole cut-up chicken

For the Green Sauce

- 3 jalapeno peppers (remove ribs and seeds if you don't want it super spicy)
- 1 cup cilantro leaves, packed
- 2 cloves garlic
- ¼ cup sour cream
- ½ cup mayonnaise
- 1 tablespoon fresh lime juice
- 2 tablespoons olive oil
- ½ teaspoon Kosher salt

Steps

1. Prepare the marinade: Combine the oil, lime juice, garlic, salt, paprika, cumin, oregano, and pepper in a small bowl. Whisk well to combine.
2. Remove the giblets from the chicken and pat the outside of the chicken well with paper towels. Transfer chicken to large bowl and pour the marinade all over. Try to separate the breast and back side skin from the flesh with your fingers so you can work the marinade between the skin and flesh. Refrigerate allowing the chicken to marinate for 3 - 6 hours.
3. Make the sauce: Put the jalapenos, cilantro, garlic, sour cream, mayonnaise, lime juice, oil, and salt in a small food processor or a strong blender. Puree until smooth. Remove to a bowl and refrigerate until you are ready to serve the chicken.
4. Cook chicken using a vertical roaster on you BBQ or simply roasting chicken in your oven in a roasting pan. If using the oven, preheat oven to 425°F. Roast chicken at 425°F for 15 minutes, then lower temperature to 350°F and roast another hour or so until the internal temperature reads 165°F. Remove chicken and cover with foil allowing it to rest for 10 - 15 minutes before cutting and serving. Serve with the green sauce.