

CHEF SPOTLIGHT RECIPE

PERUVIAN ROASTED CHICKEN WITH AJI VERDE

SERVES 4



INGREDIENTS

For the marinade

- 2 tablespoons garlic, minced
- 3 tablespoons soy sauce
- 1 tablespoon aji amarillo chili paste
- 2 tablespoons fresh lime juice
- 2 tablespoons olive oil
- 1 teaspoon aji panca chili paste
- 2 teaspoons dried oregano
- 1 teaspoon Dijon mustard
- 1 teaspoon ground cumin
- 1 teaspoon freshly ground black pepper
- 1 teaspoon kosher salt

For the chicken

- One 3-pound whole chicken, backbone removed, split in half

For the aji verde

- 2 cups cilantro leaves and tender stems
- 1/2 cup sour cream
- 1 tablespoon garlic, minced
- 1 tablespoon fresh lime juice
- 1 teaspoon dried oregano
- 1 teaspoon kosher salt
- 1 teaspoon Dijon mustard
- 1 tablespoon aji amarillo
- 1 teaspoon honey
- 1 teaspoon ground cumin
- 1/2 cup olive oil

DIRECTIONS

For the marinade

In a large bowl, whisk together the garlic, soy sauce, aji amarillo paste, lime juice, olive oil aji panca paste, oregano, mustard, cumin, pepper and salt.

Add the chicken halves, turning to coat them with the marinade. Cover and refrigerate; marinate overnight.

Preheat the oven to 375 F. Remove the chicken from the marinade, arrange skin-side up on a rimmed baking sheet and place the tray in the oven.

Roast until the skin is golden and the chicken is cooked to an internal temperature of 165 F, 35 to 40 minutes. Remove from the oven and keep hot until ready to use.

For the aji verde

In a blender, combine the cilantro, sour cream, garlic, lime juice, oregano, salt, mustard, aji amarillo paste, honey and cumin until smooth. With the motor running, slowly drizzle in oil until the mixture is emulsified.

Keep refrigerated until ready to serve.

Carve the chicken and serve with the sauce and lime wedges on the side.

Side dishes

Yucca Fries • Mesclun Greens

