



CHICKEN ANTICUCHO WITH POTATO TOSTONES

Servings: 20

Ingredients

For the chicken

- 4 ounces aji panca
- 2 ounces Spanish paprika
- 10 cloves garlic
- 4 ounces lime juice
- 4 ounces canola oil
- 3 tablespoons salt
- 10 pounds chicken thighs, boneless, skinless
- 1 teaspoon onion powder

For the potato tostones

- 10 pounds fingerling potatoes
- 10 sprigs fresh thyme
- 10 cloves garlic, smashed
- 1 gallon canola oil

Directions

For the chicken

Preheat the oven to 375 F.

Add all of the ingredients, except the chicken, to a blender; puree until smooth.

Pour the marinade over the chicken and let it marinate for 24 hours.

Place the chicken on a hot grill and make grill marks.

Put on a sheet tray lined with parchment paper.

Cook in the oven for 20 minutes or until the internal temperature reaches 165 F. Remove and set aside.

For the potato tostones

Preheat the oven to 400 F.

Place all of the ingredients in a 4-inch hotel pan, cover with aluminum foil and then place in the oven.

Strain and let cool.

Lightly smash the potatoes; place on a sheet tray lined with parchment paper.

Place in the oven for 12 to 15 minutes. Season with salt. Serve with the chicken anticucho.

Side dishes

- Potato Tostones
- Green Salad

