

Peruvian Chicken

Ingredients

3 lb Chicken Thighs (boneless,
7 clv Garlic
3 T Lime Juice
2 t Cumin
1/2 t Dried Oregano
3 Jalapenos (remove ribs and
1 c Cilantro
1/2 c Mayonnaise
1/2 t Salt

skinless)
1/3 c Soy Sauce
3 T Olive Oil
1 t Paprika
1/4 t Ground Black Pepper
seeds)
2 Green Onions (chopped)
1/4 c Greek Yogurt

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Instructions

1. Puree 3 cloves garlic, soy sauce, 2 tablespoons lime juice, 1 tablespoon olive oil, cumin, paprika, oregano and a pinch of black pepper in a blender. Put chicken in a container and add marinade. Place in refrigerator and allow to marinate for 8 to 24 hours.
2. In a blender add jalapenos, cilantro, green onions, 2 cloves garlic, mayonnaise, Greek yogurt, 1 tablespoon lime juice, salt, and 1/4 teaspoon black pepper. Process until smooth. With the motor running, slowly drizzle in 2 tablespoons olive oil. Transfer to a bowl and refrigerate until ready to serve.
3. In the oven position the top rack about 3 - 4 inches from the heating element. Set the oven to high broil and let it preheat. Line a baking tray with foil.
4. Remove chicken from marinade and shake off any extra marinade. Transfer the thighs to the baking tray and spread around, such that all thighs will be directly under the heating element.
5. Broil the thighs for about 7 minutes, take them out and flip them over. Put them back into the broiler for another 5 minutes until nicely browned and the internal temperature reads 165 degrees. Serve with the green sauce and enjoy!