

Peruvian Chicken with Peruvian Green Sauce



Ingredients, Chicken:

- 1 ½ –2 pounds chicken (thigh or breast, boneless, skinless).

Ingredients, Marinade:

- 4 garlic cloves- finely minced
- 2 tablespoons olive oil
- 2 tablespoons lime juice
- 2 teaspoons honey, agave or sugar
- 1 tablespoon cumin
- 2 teaspoons paprika or smoked paprika
- 1 teaspoon coriander
- 1 teaspoon dried oregano (or 1 tablespoon fresh) or sub thyme or marjoram
- 1 ½ teaspoon kosher salt
- 1 teaspoon soy sauce (optional)

Ingredients, Peruvian Green Sauce (Aji Verde):

- ½ Cup Sour Cream Or Mayo
- ½ Jalapeño (Use Less For Less Spicy)
- 1 Garlic Clove
- 1 Cup Chopped Cilantro- Thin Stems Ok.
- ¼ Teaspoon Kosher Salt
- A Squeeze Of Lime (1 Tablespoon, Save Other Half For Salad)

Ingredients, Avocado Cucumber Tomato Salad:

- 2 Cups Diced Or Sliced English Or Turkish Cucumber
- 1 Large Perfectly Ripe Avocado, Diced
- Handful Cherry Tomatoes (Yellow And Red Are Nice)
- Cilantro Leaves For Garnishing
- Olive Oil For Drizzling
- Generous, 5 Finger Pinch Kosher Salt
- Squeeze Of Lime

**Method, Peruvian Green Sauce:**

1. Place ingredients in a blender and blend until relatively smooth, scraping down the sides if necessary

Method:

1. Preheat grill to medium-high.
2. If making rice, start this now on the stove.
3. Make the marinade in a small bowl. Using a garlic press, finely mince the garlic and place it in the bowl. Add oil, limejuice, honey, cumin, paprika, coriander, oregano and salt and optional soy sauce. Stir. Toss it with the chicken in a bowl, coating all sides well. Marinate while the grill heats up or overnight for more flavor.
4. Make Peruvian green sauce by placing all the ingredients in a blender and blending until relatively smooth, scraping down the sides if necessary.
5. When the grill is hot, grill the chicken, searing both sides well (using a metal spatula to flip) then turn the heat down or move to a cooler side of the grill to allow the chicken to cook through.
6. Make the salad by placing the diced cucumber in a wide shallow bowl. Add avocado, spacing it out evenly. Add a few cherry tomato halves. Sprinkle generously with salt and pepper and drizzle lightly with olive oil. Squeeze with limejuice. Garnish with cilantro leaves.
7. Serve with the cilantro lime rice and Mexican pinto beans (made one hour in advance). If making bowls, place $\frac{3}{4}$ -cup rice on the bottom of the bowl, avocado salad on one side, Mexican Pinto Beans on another, and sliced chicken on the other. Drizzle with the sauce.

Notes

Instead of grilling, you can also roast in the oven at 400F, or pan-sear, then finish in the oven.