



## Peruvian Roasted Chicken with Spicy Cilantro Sauce

SERVINGS 4  PREP TIME 10 mins + marinating COOK TIME 50 mins

### INGREDIENTS

#### FOR THE CHICKEN

- 6 garlic cloves, finely grated or minced
- 3 tablespoons soy sauce
- 1 tablespoon **La Fe Aji Amarillo Paste** or another chile paste such as sriracha or sambal
- 1 tablespoon **La Fe Lime Juice**
- 1 teaspoon **La Fe Aji Panca Paste** or 1 teaspoon pasilla chile powder
- 1 teaspoon Dijon mustard
- 1 teaspoon **La Fe Ground Cumin**
- **La Fe Sazon**
- 1 teaspoon **La Fe Ground Black Pepper**
- ½ teaspoon fine sea salt
- 1 (3 1/2- to 4 1/2-pound) chicken, halved or 4 pounds bone-in, skin-on chicken parts
- **La Fe Vegetable Oil**, as needed

#### FOR THE SAUCE

- 1 cup cilantro leaves and tender stems
- 3 to 4 jalapeños, seeded and diced
- ¼ cup/1 ounce **La Fe Queso Fresco**
- 1 garlic clove, chopped
- 1 ½ tablespoons **La Fe Lime Juice**, more to taste
- 2 teaspoons chopped fresh oregano or basil
- ¾ teaspoon fine sea salt, more to taste
- ½ teaspoon Dijon mustard
- ½ tablespoon **La Fe Aji Amarillo** or other chile paste
- ½ teaspoon honey
- ½ teaspoon **La Fe Ground Cumin**
- ½ cup **La Fe Vegetable Oil**
- Lime wedges, for garnish

### DIRECTIONS

1. For the marinade: In a large bowl, whisk together garlic, soy sauce, La Fe aji amarillo paste, La Fe lime juice, La Fe aji panca paste, mustard, La Fe cumin, La Fe sazón, La Fe black pepper and salt.
2. Add chicken halves, turning to coat them all over with marinade. Cover and refrigerate at least 2 hours and up to 12 hours.
3. Heat the oven to 450 degrees. Remove chicken from marinade and pat dry with paper towels. Arrange skin-side up on a rimmed baking sheet and drizzle with oil.
4. Roast until skin is golden and chicken is cooked through, 35 to 45 minutes (if using chicken parts, remove the breasts after 25 to 35 minutes). Remove from the oven and let sit, loosely covered with foil, for 10 minutes before serving.
5. While chicken is roasting, make the sauce. In a blender, blend cilantro, jalapeños, La Fe queso fresco, garlic, La Fe lime juice, oregano, salt, mustard, La Fe aji amarillo paste, honey, and La Fe cumin until smooth. With the motor running, slowly drizzle in oil until mixture is emulsified. Taste and adjust the seasonings with salt or lime juice or both.
6. Carve the chicken and serve with the sauce and lime wedges on the side.