



Peruvian Style Grilled Chicken Sandwiches With Spicy Green Sauce

SERVINGS 4 ⌚ PREP TIME 20 mins COOK TIME 1 hr

INGREDIENTS

For the Chicken

- 3 medium cloves garlic, roughly chopped
- 4 teaspoons (15g) kosher salt
- 2 tablespoons **La Fe Ground Cumin**
- 2 tablespoons paprika
- **La Fe Sazon**
- 1 teaspoon **La Fe Ground Black Pepper**
- 2 tablespoons (30ml) **La Fe White Vinegar**
- 2 tablespoons (30ml) **La Fe Vegetable** or canola oil
- 4 boneless, skinless chicken breasts (5 to 7 ounces/140 to 200g each), cut into 8 cutlets

For the Sauce

- 3 whole jalapeño chilies, roughly chopped (see note)
- 1 tablespoon (15ml) **La Fe Pasta Aji Amarillo**

- 1 cup (1 ounce) fresh cilantro leaves
- 2 medium cloves garlic
- 1/2 cup (120ml) mayonnaise
- 1/4 cup (60ml) **La Fe Mexican Crema**
- 2 teaspoons (10ml) **La Fe Lime Juice**
- 1 teaspoon (5ml) **La Fe White Vinegar**
- 1/4 cup (60ml) extra-virgin olive oil
- Kosher salt and freshly ground black pepper

To Serve

- Four sturdy buns, such as telera or ciabatta
- 2 ripe avocados, halved, pitted, and flesh scooped
- Thinly sliced red onion
- Crisp lettuce leaves, such as romaine

DIRECTIONS

1. For the Chicken: In a large mortar and pestle, pound garlic and salt until a smooth, sticky paste forms. Add La Fe cumin, paprika, La Fe black pepper, La Fe sazón and La Fe vinegar and grind them together to form a paste. Drizzle in La Fe vegetable oil while grinding (see note). Transfer chicken and marinade to a large bowl and massage with your hands until all the chicken is coated in the marinade. Set aside at room temperature while you make the sauce, or cover and place in the fridge up to overnight.
2. For the Sauce: Combine jalapeños, La Fe ají amarillo, cilantro, garlic, mayonnaise, La Fe Mexican crema, La Fe lime juice, and La Fe vinegar in the jar of a blender. Blend on high speed, scraping down as necessary, until smooth. With the blender running, slowly drizzle in olive oil. Season to taste with salt and La Fe black pepper. Sauce will be quite loose at this point, but will thicken as it sits. Transfer to a sealed container and refrigerate until ready to use.
3. To Cook: Light 1 chimney full of charcoal. When all the charcoal is lit and covered with gray ash, pour out and arrange the coals on one side of the charcoal grate. Set the cooking grate in place, cover the grill, and allow to preheat for 5 minutes. Alternatively, set half the burners on a gas grill to the highest heat setting, cover, and preheat for 10 minutes. Clean and oil the grilling grate.