

Pollo Asado

Yield: 6

Prep Time: 15 minutes

Cook Time: 30 minutes

Ingredients:

1 whole chicken quartered or 6-8 boneless skinless chicken thighs

1/2 cup olive oil

6 cloves of garlic (crushed or minced fine)

2 teaspoon cumin

2 teaspoon pepper

2 teaspoon oregano

3 tablespoons ancho chilis

1/2 cup fresh orange juice

1/2 cup fresh lime juice

1. Place chicken pieces in large glass baking dish.
2. In a small glass bowl combine olive oil, crushed garlic, cumin, pepper, oregano, ancho chiles, orange juice, and lime juice. Mix well to combine.
3. Pour marinade over chicken pieces and turn to coat well.
4. Allow chicken to marinate at least 4 hours and up to two days, turning at least 1-2 times during the marinade process.
5. Heat outdoor grill to high heat. Place chicken on hot grill and turn flame down to low. Cover the grill and monitor for grill flare up. Flare ups will burn or char the outside of the chicken and should be avoided. Cook chicken on low about 20 minutes. Grill temperature should read about 325-350 degrees during cooking. Turn chicken 3-4 times during cooking process.
6. Chicken should read 165 degrees and juices should run clear. Allow chicken to rest for 10 minutes prior to slicing.

Serve with grilled fajita veggies, warm tortillas, shredded cabbage, fresh guacamole, and cilantro lime brown rice. This meal reheats very well as a burrito bowl the following days.