

Peruvian-Style Chicken with Tangy Green Sauce, Roasted Potatoes & Salad

This recipe is a variation of one I found on Epicurious.com. I have made some changes to the timeline and I have added in the potatoes. After all potatoes were first domesticated in Peru so it seems crazy not to enjoy them with this dish.

Preparation should only take about 40 minutes. Cook time should be about 45-50 minutes. Marinate time is 5-6 hours.

This recipe is long but it is not complicated. You are making a complete dinner here.

INGREDIENTS

For the chicken:

- 3 garlic cloves, finely chopped
- 1 tablespoon ground cumin
- 1 tablespoon olive oil
- 1 tablespoon paprika
- 1/2 teaspoon freshly ground black pepper
- 1/2 teaspoon dried oregano
- 1 1/2 teaspoons kosher salt
- 2 lemons
- 1 (4-4 1/2-pound) whole chicken

- 2 medium potatoes cut in wedges. (each potato should make 10-12 wedges)
- 4 -6 pats of butter
- olive oil for roasting

For the green sauce:

- 1 cup (packed) cilantro leaves with tender stems
- 1-2 medium jalapeños, coarsely chopped
- 1 garlic clove, finely chopped
- 1 tablespoon extra-virgin olive oil
- 2 1/2 teaspoons fresh lime juice
- 1/4 teaspoon kosher salt
- 1/3 cup mayonnaise

For the salad:

- 1 English hothouse or 2 Persian cucumbers, cubed
- 1 firm-ripe avocado, cubed
- 3 scallions, thinly sliced
- 1 tablespoon plus 1 teaspoon fresh lime juice
- 1 tablespoon extra-virgin olive oil
- 3/4 teaspoon kosher salt
- 1/2 cup cilantro leaves with tender stems, coarsely chopped, plus more for serving

PREPARATION

Begin the chicken preparation at least 6 hours prior to roasting:

Mix garlic, cumin, oil, paprika, pepper, oregano, salt, and finely grated zest from 1 lemon in a medium bowl. Quarter zested lemon; set aside 2 quarters. Squeeze juice from 1 whole lemon and the 2 quarters; stir into spice mixture.

Before your hands get messy, place a large sheet of plastic wrap out on a clean work surface. Later you will be placing the chicken in this wrap once you have rubbed in the marinade.

Place chicken breast side down on work surface. Spatchcock chicken by cutting along both sides of backbone with kitchen shears. Remove backbone; reserve for stock. Turn chicken breast side up and splay open. Press down on breastbone with palms until you hear it crack and chicken is as flat as possible. Pat chicken dry with paper towels. Rub chicken all over with 2 reserved lemon quarters. Squeeze juice over chicken, then rub skin all over with inside of rinds.

From both edges of cavity, loosen skin from breasts and thighs, being careful not to tear skin. Using your fingers, gently spread 2 heaping Tbsp. spice mixture under skin. then use the remaining mixture and rub all over the outside of the chicken - both sides.

Gently fold the chicken back together and place on the plastic wrap and wrap that bird up. Place wrapped bird in a bowl and put the the refrigerator for at least 4-5 hours.

Now go ahead and make the green sauce so it has time to meld flavors as well.

Make the green sauce:

Purée cilantro, jalapeños, garlic, oil, lime juice, and salt in a blender until combined. Add mayonnaise and purée until well blended. Transfer to a small bowl, cover, and chill until ready to use.

Pre-chicken Roasting

About an hour prior to roasting take the chicken out of the refrigerator and allow to rest.

Roast the chicken:

Arrange rack in middle of oven; preheat to 400°F. While oven heats cut the potato wedges.

Place the butter pats around the bottom of the skillet (my is cast iron). and the drizzle a couples tablespoons of olive oil as well.

Transfer chicken, spread flat and skin side up, to a roasting pan or large skillet. Then add the potato wedges around the chicken.

Roast chicken 20 minutes, then brush with spice mixture and pan juices. Continue roasting, basting with pan juices every 20 minutes, until juices run clear when thigh is pierced with a fork or an instant-read thermometer inserted into thickest part of thigh registers 165°F, 50-60 minutes total.

Transfer chicken to a cutting board and let rest 15 minutes, reserving pan juices. Transfer the potatoes into a serving bowl. Place in a warming draw or cover and wrap in a towel.

While Chicken Rests - Make the salad:

Place lime juice, olive oil and salt in a small jar or sealed container. Then shake, rattle and roll until blended.

Gently toss cucumbers, avocado, scallions, and 1/2 cup cilantro in a large bowl. Sprinkle with more cilantro if desired. Dress the salad with the dressing.

Carve chicken and transfer to a platter along with the potatoes; baste with reserved pan juices. Serve with green sauce and salad alongside.

Serves 4

Notes:

Green sauce can be made 5 days ahead. Cover and chill.

Use additional potatoes if you want leftovers or if you have big eaters

You "could" substitute Italian flat leaf parsley if you do not like cilantro. But I have not tried that so experiment if you wish.

