

Pollo a la Brasa Peruvian Grilled Chicken

Oscar · 29/09/2024



Prep Time

8 hrs

Difficult

Medium

Servings

8 hrs 25 mins

Description

For your next cookout treat your family to a classic Peruvian dish pollo a la brasa Peruvian grilled chicken made on the grill instead of in the oven. This recipe is simple to prepare and is bursting with flavor. If you like things spicy, leave the seeds in your jalapeños for extra heat.

Ingredients

- 1/2 cup soy sauce - 5 cloves garlic - 2 tablespoons lime juice - 1 tablespoon vegetable oil - 2 teaspoons ground cumin - 1 teaspoon paprika - 1/2 teaspoon dried oregano - 2 pounds bone-in
- skin-on chicken thighs - 2 jalapeños
- seeded and chopped - 1/2 cup firmly packed cilantro - 1/4 cup mayonnaise - 1 tablespoon lime juice - 1 tablespoon extra-virgin olive oil - 1 clove garlic - 1/2 teaspoon salt - 1/4 teaspoon ground black pepper

Instructions

1. Add soy sauce
2. garlic
3. lime juice
4. vegetable oil
5. cumin
6. paprika
7. and oregano to a blender; blend until smooth. Pour into a gallon-sized resealable plastic bag. Add chicken thighs
8. coat with marinade
9. squeeze out excess air
10. seal the bag. Marinate in the refrigerator for 8 hours. Add jalapeños
11. cilantro
12. mayonnaise
13. lime juice
14. olive oil
15. garlic
16. salt
17. and pepper to a blender; pulse until smooth. Transfer sauce to a bowl; cover and refrigerate until ready to serve. Preheat an outdoor grill for medium-high heat and lightly oil the grate. Remove chicken thighs from marinade and shake off excess. Discard bag and remaining marinade. Cook chicken thighs on the preheated grill for 7 minutes; flip and grill 7 minutes more. Transfer to a serving dish; drizzle jalapeño sauce over chicken.