## RecipesCh@~se

## **Peruvian Roast Chicken**

Yield: 4 min Total Time: 105 min

Recipe from: https://www.recipeschoose.com/recipes/pio-pio-peruvian-chicken-recipe

## **Ingredients:**

- 5 garlic cloves peeled
- fine sea salt
- 4 pounds chicken
- 1 lemon cut into quarters
- 3 tablespoons white wine vinegar
- 1/4 cup white wine
- 2 tablespoons extra-virgin olive oil
- 2 tablespoons paprika
- 1 1/2 tablespoons ground cumin
- 2 teaspoons ground black pepper freshly
- 1/2 teaspoon dried oregano
- 2 avocados
- 3/4 red onion a small, very thinly sliced and soaked in ice water for 10 minutes to lessen its bite
- 2 tablespoons cilantro leaves finely chopped fresh, or to taste
- 2 tablespoons lime juice from 1 large lime
- 2 tablespoons extra-virgin olive oil
- coarse sea salt

## Nutrition:

- 1. Calories: 840 calories
- 2. Carbohydrate: 19 grams
- 3. Cholesterol: 295 milligrams
- 4. Fat: 43 grams
- 5. Fiber: 10 grams
- 6. Protein: 94 grams
- 7. SaturatedFat: 9 grams
- 8. Sodium: 750 milligrams
- 9. Sugar: 3 grams

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