

# Pollo a la Brasa (Peruvian-style Roasted Chicken)

Yield: 4 min  
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/peruvian-pollo-a-la-brasa-recipe>

## Ingredients:

- 6 medium garlic cloves peeled
- 1/3 cup soy sauce
- 1 tablespoon Worcestershire sauce
- 2 tablespoons fresh lime juice about 1 lime
- 1 teaspoon finely grated lime zest about 1 lime
- 2 teaspoons Dijon mustard smooth
- 2 teaspoons honey
- 2 teaspoons ground cumin
- 2 teaspoons paprika
- 3/4 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 1 tablespoon vegetable oil
- 8 bone-in, skin-on chicken thighs or mixed parts, about 3 lbs
- 1 cilantro leaves packed cup, and tender stems
- 2 jalapeño or Serrano peppers ribs and seeds removed, diced
- 1 garlic clove chopped
- 3 scallions chopped
- 2 tablespoons lime juice more to taste, plus lime wedges for garnish
- 3/4 teaspoon kosher salt more to taste
- 1 teaspoon Dijon mustard
- 1/2 tablespoon Aji amarillo paste
- 1 teaspoon honey
- 1/2 teaspoon ground cumin
- 1/2 cup mayonnaise

## Nutrition:

1. Calories: 1190 calories

2. Carbohydrate: 20 grams
  3. Cholesterol: 395 milligrams
  4. Fat: 84 grams
  5. Fiber: 2 grams
  6. Protein: 82 grams
  7. SaturatedFat: 20 grams
  8. Sodium: 2720 milligrams
  9. Sugar: 8 grams
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